



Delivering great value Mediterranean products from the everyday to the exclusive

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PRODUCT LABEL

Product Title:	OLIVE POMACE OIL
Secondary Description:	Oil comprising exclusively oils obtained by processing olive-pomace and oils obtained directly from olives.
Pack & Size:	3x5L
Outers Per Pallet:	72
Drained Weight:	N/A
Country of Origin:	SPAIN (not to appear on label)
Ingredients:	Refined Olive-Pomace Oil, Virgin Olive Oil
Instructions for Use:	Direct consumption, fried or seasoning.
Cooking Instructions:	N/A
Storage Instructions:	Store upright in a cool, dry place, away from light and heat.
Date Marking:	Best Before -see bottle.
Allergens:	No allergen advice needed.
May Contain Allergens:	N/A
Modified Atmosphere Pack:	N/A

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100g	Per Portion
Energy kJ	3700	0
Energy kcal	900	0
Fat	100.0	0.0
of which saturates	15.0	0.0
Carbohydrates	0.0	0.0
of which sugars	0.0	0.0
Fibre	0.0	0.0
Protein	0.0	0.0
Salt	0.0	0.0
Sodium (not declared on label)	0.00	0.00

TECHNICAL DETAILS

Shelf Life:	Understanding shelf life not as expiration but as preferred consumption, we recommend 24 months of shelf life provided that optimal transport and storage conditions are met.			
Shelf Life on Delivery to Lefkthro UK Ltd:	The product is shipped shortly after the end of production, so that the product arrives with more than 75% of its shelf life.			
Shelf Life Once Opened:	Until the expiry date stated on the label or bottle.			
Temperature on Delivery:	MINIMUM	ambient	MAXIMUM	ambient
Coding: Inner	Inkjet (Carafe) -> YYJJXXX			

Coding: Outer
 Coding: Explanation

Inkjet (Box) -> same as inner one.
 Our codification for the batch is based in julian calendar and has this format: YYJJJXXX where Y is the current year, J is the day of production according to the Julian calendar and X is the coding of the tank where the oil is stored. The production and expiry date formats are at the customer's choice and can be DD/MM/YYYYYY - MM/DD/YYYYYY - MM/YYYYYY or any variation of these. Confirmed "Best Before" DD/MM/YYYY

ORGANOLEPTICAL

Appearance:	Liquid shining at the temperature of 20°C
Colour:	greenish yellow
Flavour:	Neutral, without symptoms of sourness
Odour:	Neutral, without symptoms of sourness
Texture:	Liquid
Is the product packed to a known standard, e.g. Campden Grade?	No

SUITABLE FOR

Vegetarians	YES		Halal (Certified)	NO		
Vegans	YES		Low Salt Diet	YES		
Coeliacs (Gluten Free)	YES		Nut Allergy Sufferer	YES		
Kosher (Certified)	NO		Lactose Intolerant Diet	YES		

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
N/A	0	0	0

CHEMICAL

Parameter	Tolerance	Frequency	Method
Acidity (% acid oleoc)	1 Max	For each lot	According to Legislation
Peroxide value	15 mq O2/Kg Max	For each lot	According to Legislation
Myristic C14:0 (%)	0,3 Max	For each lot	According to Legislation
Palmitic C16:0 (%)	7,00 Min 20,00 Max	For each lot	According to Legislation
Margaric C17:0 (%)	0,4 Max	For each lot	According to Legislation
Stearic C18:0 (%)	0,5 Min 5,00 Max	For each lot	According to Legislation
Arachidic C20:0 (%)	0,6 Max	For each lot	According to Legislation
Behenic C22:0 (%)	0,3 Max	For each lot	According to Legislation
Lignoceric C24:0 (%)	0,2 Max	For each lot	According to Legislation
Palmitoleic C16:1 (%)	0,3 Min 3,5 Max	For each lot	According to Legislation
Heptadecenoic C17:1 (%)	0,6 Max	For each lot	According to Legislation
Oleic C18:1 (%)	55,0 Min 85,0 Max	For each lot	According to Legislation
Gadoleic C20:1 (%)	0,5 Max	For each lot	According to Legislation
Linoleic C18:2 (%)	2,5 Min 21 Max	For each lot	According to Legislation
Trans Oleic	0,4 Max	For each lot	According to Legislation
Trans L+Ln	0,35 Max	For each lot	According to Legislation
Cholesterol (%)	0,5 Max	For each lot	According to Legislation
Brassicasterol	0,2 Max	For each lot	According to Legislation
Campesterol	4,0 Max	For each lot	According to Legislation
Stigmasterol	< Campesterol	For each lot	According to Legislation
Beta-sitosterol	93,0 min	For each lot	According to Legislation
Delta 7-Stigmastenol	0,5 Max	For each lot	According to Legislation
Total sterols	1600 ppm min	For each lot	According to Legislation
Sum of dioxins (WHO-PCDD/F-TEQ):	0,75 pg/g fat Max.	Established in specific plan	According to Legislation

Sum of dioxins and dioxin-likePCBs	1,25 µg/g fat Max.	Established in specific plan	According to Legislation
Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES-6):	40 ng/g fat Max	Established in specific plan	According to Legislation
Glycidyl fatty acid esters expressed as glycidol:	1000 µg/kg Max.	Established in specific plan	According to Legislation
Sum of 3-monochloropropanediol (3-MCPD) and 3-MCPD fatty acid esters, expressed as 3-MCPD	1860 µg/kg Max	Established in specific plan	According to Legislation
Benzo(a)pyrene	2.0 ppb Max	Established in specific plan	According to Legislation
Sum of benzo(a)pyrene, benzo(a)anthracene, benzo(b)fluoranthene and chrysene:	10.0ppb Max	Established in specific plan	According to Legislation
Lead	0.1 ppm Max	Established in specific plan	According to Legislation
Erucic acid	2 Max	For each lot	According to Legislation

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
N/A	0	0	0

PESTICIDE RESIDUES

According to European Regulations

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Carafe + Cap	PET + LLDPE and HDPE	149+/-1mm W 130+/-1mm D 357(+/-1,5mm)+20,5(+/-0,35) L 89,5(+/-90) + 7,1(+/-0,71)g	0 both	Y Both
Secondary Packaging (Outer)	Box	Carton	401mm W 156mm D 369mm H Weight: 240g Weight case + product: aprox 15 kg	0	Y
Tertiary Packaging (shrinkwrap etc.)	Pallet	Wood	1200*1000*141mm Aprox 24Kg	0	Y

PRODUCT CONTAINS INFORMATION

Wheat & Wheat Derivatives	NO	Beef Products	NO	Poultry	NO
Gluten >20ppm	NO	Poultry Products	NO	Rennet	NO
Soya/ Soya Products	NO	Caffeine	NO	Sesame	NO
Rye	NO	Casiene	NO	Other Seeds	NO
Barley	NO	Celery	NO	Whey	NO
Oats	NO	Cocoa	NO	Yeast and derivatives	NO
Garlic	NO	Crustaceans / Shellfish	NO	Sulphites	NO
Meat & Meat Products	NO	Molluscs	NO	Benzoates	NO
Pork Products	NO	Lupin	NO	Irradiated Material	NO
Lamb Products	NO	Peanuts	NO	Hydrolysed Vegetable Protein	NO

Egg/Egg Products	NO	Nuts	NO	Added Natural Colour	NO
Cows Milk & Milk Products	NO	Unrefined Nut Oils	NO	Artificial Preservatives	NO
Cheese	NO	MRM	NO	BHA / BHT	NO
Lactose	NO	Additives	NO	Lecithin	NO
Added Sugar	NO	Azo Dyes	NO	MSG	NO
Added Salt	NO	Artificial Colour	NO	Hydrogenated / Trans Fats	NO
Animal Fat	NO	Maize	NO	Alcohol	NO
Fish Products	NO	Mustard	NO	Artificial Sweeteners	NO

TECHNICAL APPROVAL

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	19/05/2025
Issue No	(1 for initial spec)				