



Delivering great value Mediterranean products from the everyday to the exclusive

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Lefkthro UK Ltd, Unit 3D, Lopen Business Park, Mill Lane, Lopen, Somerset TA13 5JS

PRODUCT LABEL

Product Title:	PITTED BLACK OLIVES
Secondary Description:	PITTED BLACK OLIVES IN BRINE
Pack & Size:	4,15 kg x 3
Outers Per Pallet:	Not palletised
Drained Weight:	2000g
Country of Origin:	Spain
Ingredients:	Water, Olives, Salt, Stabiliser (Ferrous Gluconate)
Instructions for Use:	n/a
Cooking Instructions:	n/a
Storage Instructions:	Storage in a cool and dry place protected from light. Refrigerate after opening and consume before 7 days
Date Marking:	BEST BEFORE
Allergens:	3) No allergen advice needed.
May Contain Allergens:	n/a
Modified Atmosphere Pack:	No

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100g (drained)	Per Portion
Energy kJ	552	0
Energy kcal	134	0
Fat	14.0	0.0
of which saturates	2.2	0.0
Carbohydrates	0.0	0.0
of which sugars	0.0	0.0
Fibre	3.0	0.0
Protein	0.5	0.0
Salt	2.0	0.0

Sodium (not declared on label)	0.80	0.00
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TECHNICAL DETAILS

Shelf Life:	3 years from production date		
Shelf Life on Delivery to Lefkthro UK Ltd:	2/3 OF THE SHELF LIFE		
Shelf Life Once Opened:	Refrigerate after opening and consume before 7 days		
Temperature on Delivery:	MINIMUM	ambient	MAXIMUM ambient
Coding: Inner	Coding by inkjet printing on the lid of the can		
Coding: Outer	On the tray, we include an outer sticker for collective packaging		

Coding: Explanation

Coding on the lid: production and expiry dates, lot number, time of production. Coding on the shrink wrapped trays: a sticker with information of production / expiry dates, product description and barcode.

Best before: dd/mm/yyyy

ORGANOLEPTICAL

Appearance:	Whole, pitted brown-black oxidation colour of olives
Colour:	Dark brown to black
Flavour:	Free of abnormal flavour, characteristic of oxidized black olives
Odour:	Free of abnormal odour, characteristic of oxidized black olives
Texture:	Firm
Is the product packed to a known standard, e.g. Campden Grade?	N/A

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
size	340/360	hourly	Number of olives in one kg

CHEMICAL

Parameter	Tolerance	Frequency	Method
pH	6-8	hourly	pH-meter
Salt	2-3	hourly	Titration

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Staphylococci coagulase +	<10 UFC/G	Annual	UNE-EN ISO6888-2: 2022
Total coliforms	<10 UFC/G	Annual	ME.M.11 RECUENTO
Molds/yeasts	<10 UFC/G	Annual	ME.M.08/03 RECUENTO PETRIFILM
Aerobic mesophiles	<10 UFC/G	Annual	UNE-EN ISO 4833-1:2014
Enterobacterias	<10 UFC/G	Annual	ME.M. 14 RECUENTO
Ecoli	<10 UFC/G	Annual	ME.M. 13/01 RECUENTO
Salmonella	NOT DETECTED IN 25 g	Annual	ME.M.41 DETECCIÓN (ELFA)
Monocytogenes-Listeria	NOT DETECTED IN 25 g	Annual	ME.M.35/01 DETECCIÓN (ELFA)

PESTICIDE RESIDUES

Analyses of phytosanitary residues are carried out during the harvest. Currently, there is a pesticide laboratory in-house. The procedure consists of analysing the farms before the campaign in order to know in advance the absence of pesticides before starting the harvest.

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	CAN	TIN	156 X 244 mm 320g	58	y
Secondary Packaging (Outer)	TRAY	CARTON	474 x 160 x 246 mm 92g	100	y
Tertiary Packaging (shrinkwrap etc.)	SHRINK WRAP	PLASTIC	0	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	Yes	Lecithin	No
Added Sugar	No	Azo Dyes	No	MSG	No
Added Salt	Yes	Artificial Colour	No	Hydrogenated / Trans Fats	No
Animal Fat	No	Maize	No	Alcohol	No
Fish Products	No	Mustard	No	Artificial Sweeteners	No

LAUNCH DATE 17/02/2025

TECHNICAL APPROVAL

Name Anne Betty Position Senior Technical Advisor Issue Date 06/02/2025
Issue No (1 for initial spec)