



Delivering great value Mediterranean products from the everyday to the exclusive

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PRODUCT LABEL

Product Title:	Whole Piquillo Pepper in brine
Secondary Description:	Roasted Whole Piquillo Pepper in brine
Pack & Size:	6 x 2.5 kg
Outers Per Pallet:	42
Drained Weight:	1900g
Country of Origin:	Peru
Ingredients:	Piquillo Pepper, Water, Sugar, Salt, Acidity Regulator (Citric Acid), Firming Agent (Calcium Chloride).
Instructions for Use:	OPEN, DRAIN AND SERVE
Cooking Instructions:	READY TO EAT
Storage Instructions:	Store in a cool, dry place. Once opened, keep refrigerated and consume within 5 days.
Date Marking:	LYYDDDPLC
Allergens:	3) No allergen advice needed.
May Contain Allergens:	N/a
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g	100
Constituents	Per 100g (drained)	Per Portion
Energy kJ	129	129
Energy kcal	30	30
Fat	0.0	0.0
of which saturates	0.0	0.0
Carbohydrates	5.4	5.4
of which sugars	4.5	4.5
Fibre	1.4	1.4
Protein	1.5	1.5
Salt	0.9	0.9
Sodium (not declared on label)	0.35	0.35

TECHNICAL DETAILS

Shelf Life:	1460 days (48 months)		
Shelf Life on Delivery to Lefkthro UK Ltd:	1320 days (44 months)		
Shelf Life Once Opened:	5 days		
Temperature on Delivery:	MINIMUM	15	MAXIMUM
Coding: Inner	CC LYYDDDPLC		
Coding: Outer	LYYDDDPLC		
	BB: DD/MM/YYYY		

Coding: Explanation

LYYDDDPLC
 BB: DD/MM/YYYY

L: LOT
 YY: TWO LAST DIGITS OF THE PRODUCTION YEAR
 DDD: JULIAN DATE OF PRODUCTION
 P: FACTORY NUMBER
 LC: VIRÚ S.A. CODE
 BB: DD/MM/YYYY

ORGANOLEPTICAL

Appearance:	CHARACTERISTIC OF PIQUILLO PEPPER
Colour:	RED UNIFORM WITHOUT PRESENCE OF YELLOW PARTS
Flavour:	FRESH, PRONOUNCED AND CHARACTERISTIC OF THE VARIETY
Odour:	FRESH, PRONOUNCED AND CHARACTERISTIC OF THE VARIETY
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	NO		
Coeliacs (Gluten Free)	YES	Nut Allergy Sufferer	YES		
Kosher (Certified)	YES	Lactose Intolerant Diet	YES		

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Weight	2500g	per batch	balance
Drain Weight	1900g	per batch	balance
Fruits	80 - 100	per batch	visual
Vacuum (INCH)	45780	per batch	vaccummeter
Head Space	15mm	per batch	ruler
Appearance	10 .%	per batch	visual
Burn Marks (cm2/piece)	1	per batch	visual/ruler
Seeds (unit/piece)	6	per batch	visual
Foreign Material	absence	per batch	visual
Other Defects	10 .%	per batch	visual

CHEMICAL

Parameter	Tolerance	Frequency	Method
pH	<4.3	per batch	pHmeter
°Brix	8 - 10	per batch	refractometer
% Salt	0.65 - 0.90%	per batch	salinometer

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Commercially Sterile	0	0	0

PESTICIDE RESIDUES

See attached report (26/06/2025)

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
	CAN	TINPLATE	155 X 153 MM 187g	10 - 15%	Y

Primary Packaging (Inner)	CAP	TINPLATE	153 MM DIAMETER 43g	10 -15%	Y
	LABEL	COUCHE NEVIA PAPER 80g	49.6 x 14.3 mm 5g	0	Y
Secondary Packaging (Outer)	CASE CARTON	CORRUGATE CARTON	47.2 x 31.2 x 15.7 cm 352g	100%(depe nd of artwork)	Y
Tertiary Packaging (shrinkwrap etc.)	PALLET	WOOD	1.01 X 1.21M	FIRST USE	Y
	SHRINK WRAP	PLASTIC	-	1	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	YES	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

11/08/2025

TECHNICAL APPROVAL

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	11/08/2025
Issue No	(1 for initial spec)				