



Delivering great value Mediterranean products from the everyday to the exclusive

t 01460 242 588 e sales@lefktrco.co.uk www.lefktrco.co.uk

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

PRODUCT LABEL

Product Title:	SHERRY VINEGAR RESERVE
Secondary Description:	NA
Pack & Size:	12 BOTTLES x 750 ML
Outers Per Pallet:	70 CASES PER PALLET
Drained Weight:	NA
Country of Origin:	SPAIN
Ingredients:	Sherry Vinegar, Colour: Sulphite Ammonia Caramel, Antioxidant: Sulphur Dioxide
Instructions for Use:	In small quantities, due to it high concentration in acidity and aromas
Cooking Instructions:	NA
Storage Instructions:	Room temperature-not in direct sunlight and kept tightly closed when not being used
Date Marking:	Not applicable
Allergens:	1) For allergens, see ingredients in bold. Sulphite, Sulphur Dioxide
May Contain Allergens:	There is not cross contamination
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size ml	15
Constituents	Per 100ml	Per Portion
Energy kJ	110	16
Energy kcal	25	4
Fat	0.0	0.0
of which saturates	0.0	0.0
Carbohydrates	0.2	0.0
of which sugars	0.2	0.0
Fibre	0.0	0.0
Protein	0.1	0.0
Salt	0.2	0.0
Sodium (not declared on label)	0.08	0.01

TECHNICAL DETAILS

Shelf Life:	not applicable
Shelf Life on Delivery to Lefktro UK Ltd:	not applicable
Shelf Life Once Opened:	not applicable
Temperature on Delivery:	MINIMUM 4° C MAXIMUM 40° C
Coding: Inner	Shelf life: imperishable
Coding: Outer	Production day
Coding: Explanation	week of the year and year. Example: L125 - week 12 of the year and last numbe the year 2015

ORGANOLEPTICAL

Appearance:	Intense mahogany colour, clean and bright
Colour:	Has an intense dark mahogany colour with shiny amber-like highlights.
Flavour:	This type of vinegar is notable for its powerful aroma and rich variety of nuances: vanilla, dried fruits and wine-soaked wood. Rules of conservation: Room temperature-not in direct sunlight and kept tightly closed when not being used.
Odour:	Its acetic aroma has hints of dried fruits and qualities derived from its ageing in wooden barrels.
Texture:	Balanced acidity
Is the product packed to a known standard, e.g. Campden Grade?	NA

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
Appearance:	OK	every day	organoleptic
Colour:	OK	every day	organoleptic
Flavour:	OK	every day	organoleptic
Odour:	OK	every day	organoleptic
Nota: The foreman of the "Bodega" is the in charge of the Final Product. The final product has no tolerance. The final product has to be perfect	0	0	0

CHEMICAL

Parameter	Tolerance	Frequency	Method
residual alcohol content % vol	3% vol	before bottling the product	PNTe/JEREZ/beb0819
Total acidity g/l	76,5 g/l	before bottling the product	PNTe/JEREZ/beb0820
ash g/l	1-8 g/l	before bottling the product	MAPA O. 31/01/77 Apdo. 7

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Enterobacterias	0 / absence	every 3 years	Filtración en membrana y
Listeria monocytogenes	0 / absence	every 3 years	Filtración de membrana método
S. aureus	0 / absence	every 3 years	Cultivo sobre AGAR BAIRD-PARKER+RPF a 37º/48h (ISO 6888-1)
E. Coli	0 / absence	every 3 years	Filtración de membrana sobre
Mesophilic aerobic bacteria	0 / absence	every 3 years	Cultivo en placa sobre AGAR
Yeasts & molds	0 / absence	every 3 years	Cultivo en placa sobre AGAR
Total coliforms	0 / absence	every 3 years	Cultivo en placa sobre AGAR

PESTICIDE RESIDUES

N/A

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?

Primary Packaging (Inner)	BOTTLE	GLASS	d77.4mm x h299mm; 500g	100	Y
	STOPPER	NATURAL CORK	d19.6mm x h28mm; 3.5g	100	Y
	CAPSULE	PVC	d3.5mm x h5mm; 0.3g	100	Y
Secondary Packaging (Outer)	CASE	CORRUGATE D PAPERBOAR D	325 x 245 x 320mm; 320g	100	Y
Tertiary Packaging (shrinkwrap etc.)	PALLET SHRINK WRAP	PLASTIC	1200 x 1000x 1750mm; 100g	100	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	Casene	no	Other Seeds	no
Barley	no	Celery	no	Whey	no
Oats	no	Cocoa	no	Yeast and derivatives	no
Garlic	no	Crustaceans / Shellfish	no	Sulphites	YES, INGREDIENT
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, INGREDIENT	Lecithin	no
Added Sugar	no	Azo Dyes	no	MSG	no
Added Salt	no	Artificial Colour	YES, INGREDIENT	Hydrogenated / Trans Fats	no
Animal Fat	no	Maize	no	Alcohol	no
Fish Products	no	Mustard	no	Artificial Sweeteners	no

LAUNCH DATE

25/04/2025

TECHNICAL APPROVAL

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	25/04/2025
Issue No	4				