



Delivering great value Mediterranean products from the everyday to the exclusive

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

PRODUCT LABEL

Product Title:	Sliced Green Jalapeño Peppers
Secondary Description:	Sliced jalapeño peppers in brine
Pack & Size:	6 x 3000g
Outers Per Pallet:	64 carton (9 layers of 7 cases + 1 carton)
Drained Weight:	1560 g
Country of Origin:	egypt
Ingredients:	Jalapeño Peppers, Water, Salt, Acidity Regulators (Acetic Acid, Citric Acid), Firming Agent (Calcium Chloride), Preservative (Potassium Sorbate).
Instructions for Use:	Ready to eat
Cooking Instructions:	N/A
Storage Instructions:	Store in a cool and dry place. After opening, transfer to a non-metallic container, keep refrigerated and consume within 4 days.
Date Marking:	Best Before (on the lid) (inkjet)
Allergens:	No allergen advice needed.
May Contain Allergens:	None
Modified Atmosphere Pack:	no

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g	30
Constituents	Per 100g (drained)	Per Portion
Energy kJ	166	50
Energy kcal	39	12
Fat	0.4	0.1
of which saturates	0.1	0.0
Carbohydrates	6.1	1.8
of which sugars	3.9	1.2
Fibre	2.6	0.8
Protein	0.9	0.3
Salt	6.0	1.8
Sodium (not declared on label)	2.40	0.72

TECHNICAL DETAILS

Shelf Life:	2 years
Shelf Life on Delivery to Lefktro UK Ltd:	18 month
Shelf Life Once Opened:	4 days
Temperature on Delivery:	MINIMUM ambient MAXIMUM ambient
Coding: Inner	BEST BEFORE: MM/DD/YYYY LOT: 123 - SJP (inkjet)
Coding: Outer	BEST BEFORE: MM/DD/YYYY LOT: 123 - SJP (sticker)

ORGANOLEPTICAL

Appearance:	Slices should be relatively uniform.
Colour:	green to deep olive green color.
Flavour:	Typical green pepper flavour with a distinct heat (roughly 1,000–1500+ Scoville Heat Units, depending on processing).
Odour:	The scent should be mildly acidic or vinegary due to the brine.
Texture:	The pepper slices must feel firm and crisp to the bite (often maintained using calcium chloride).
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)	no		Nut Allergy Sufferer	yes		
Kosher (Certified)	yes		Lactose Intolerant Diet	yes		

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Diameter	25mm	every batch	Vernier Caliper
Thickness	7mm	every batch	Vernier Caliper

CHEMICAL

Parameter	Tolerance	Frequency	Method
salt	4	every batch	refractometer
ph	2.9	every batch	ph meter
acidity	1.2	every batch	Titration

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Coliforms	< 100-500 CFU/g	Every order	Microbiological analysis
E coli	< 10 CFU/g	Every order	Microbiological analysis
Salmonella spp.	None detected in 25g	Every order	Microbiological analysis
Yeast And Mould	< 100-500 CFU/g	Every order	Microbiological analysis

PESTICIDE RESIDUES

Pesticide testing is conducted at the beginning of the season. The quantities of peppers received by the factory undergo initial pesticide testing by taking samples and sending them to the laboratory. Based on the results, the goods are directed to each customer according to their specific requirements.

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	can	metal	Diameter: Generally 603# (153.4mm - 157mm). Height: Typically 610# - 700# (175mm - 178mm). Empty weight: 180gm	0	N
Secondary Packaging (Outer)	case	paper	47.7cm×31.4cm×18.2cm (empty weight 250gm)	0	N

Tertiary Packaging (shrinkwrap etc.)	pallet	wood	100×120 cm	0	N
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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	Casine	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	yes
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

18/05/2026

TECHNICAL APPROVAL

Name	Anne Betty	Position	Consultancy Manager	Issue Date	20/04/2026
Issue No	(1 for initial spec)				