



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:	Sun Dried Tomatoes in Oil
Secondary Description:	Sun dried tomatoes in a sunflower oil marinade with garlic and herbs
Pack & Size:	3000g x 2
Outers Per Pallet:	144 Boxes for per pallet
Drained Weight:	1958 g
Country of Origin:	Turkey
Ingredients:	Rehydrated Sun Dried Tomatoes (65%), Sunflower Oil, White Wine Vinegar, Garlic, Herbs, Red Pepper Powder, Salt, Preservative (Sodium Metabisulphite)
Instructions for Use:	Ready to Eat
Cooking Instructions:	Ready to Eat
Storage Instructions:	Store in a cool dry place. Once opened keep the product within oil, refrigerate and use within 14 days
Date Marking:	Best BeforeEnd: See Cap
Allergens:	For allergens, see ingredients in bold. Sodium Metabisulphite
May Contain Allergens:	None
Modified Atmosphere Pack:	No

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100g	Per Portion
Energy kJ	2567	0
Energy kcal	618	0
Fat	45.0	0.0
of which saturates	0.5	0.0
Carbohydrates	42.3	0.0
of which sugars	18.3	0.0
Fibre	6.5	0.0
Protein	7.7	0.0
Salt	5.0	0.0
Sodium (not declared on label)	2.00	0.00

TECHNICAL DETAILS

Shelf Life:	36 months
Shelf Life on Delivery to Lefktro UK Ltd:	34 months+ 3 weeks
Shelf Life Once Opened:	14 days
Temperature on Delivery:	MINIMUM Ambient MAXIMUM Ambient
Coding: Inner	Best Before Date andbatch number are written on the lid.
Coding: Outer	Batch number, brst before date and box number are written on the box label. Box label is pasted on the one long side of box.

Coding: Explanation

Batch: PO-XXXXXX

Best Before End: 30.06.2022

PO-XXXXXX : Batch number

Best Before date is written with DD.MM.YYYY format

ORGANOLEPTICAL

Appearance:	Sun Dried Half Tomatoes in Oil
Colour:	Dark Red
Flavour:	Characteristics taste and flavour of sun dried tomato with hot peppers ,garlic and spice in sunflower oil
Odour:	Typical Sun Dried tomatoes
Texture:	Semi -soft
Is the product packed to a known standard, e.g. Campden Grade?	NA

SUITABLE FOR

Vegetarians	Yes		Halal (Certified)	Yes		
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
Spotted	1 % max	Every Lot	Visual
Off colour/dark colour	3 % max	Every Lot	Visual
Extraneous vegetable matter (stem,leave....)	1 % max	Every Lot	Visual
Non vegetative extraneous matter (grit, stones, fabric fibers, metal, insect etc.)	NIL	Every Lot	Visual

CHEMICAL

Parameter	Tolerance	Frequency	Method
Sulphur Dioxide	max 200 ppm	Every Lot	Manuel Williams
Salt	4-6%	Every Lot	Mohr Method
pH	Max. 4.5	Every Lot	with pH Meter

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Total Plate Count	<1000 cfu/g	Every Lot	BAM: AEROBIC PLATE COUNT BACTERIOLOGICAL ANALYTICAL MANUAL CHAPTER 3
Yeast and Mold	<100 cfu/g	Every Lot	BAM: YEASTS, MOLDS AND MYCOTOXINS BACTERIOLOGICAL ANALYTICAL MANUAL CHAPTER 18
Coliform	<10 cfu/g	Every Lot	BAM: ENUMERATION OF ESCHERICHIA COLI AND THE COLIFORM BACTERIA BACTERIOLOGICAL ANALYTICAL

PESTICIDE RESIDUES

Attached to Pesticide Analysis.

PACKAGING

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

Primary Packaging (Inner)	Glass Jar	Glass	ø: 143.4mm, H: 243mm; 1075g	25%	Y
	Cap	Metal	ø: 100mm; 22g	0%	Y
Secondary Packaging (Outer)	Carton Box	Paper	150x293x248mm, 250g	1	Y
Tertiary Packaging (shrinkwrap etc.)	Stretch film	Polyethylene	not standard; 50g	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	Casine	No	Other Seeds	No
Barley	No	Celery	No	Whey	No
Oats	No	Cocoa	No	Yeast and derivatives	No
Garlic	Yes	Crustaceans / Shellfish	No	Sulphites	Yes
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

31/03/2025

TECHNICAL APPROVAL

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	08/04/2025
Issue No	3				