



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:	SUNDRIED TOMATOES IN SUNFLOWER OIL
Secondary Description:	Sundried tomatoes marinated in sunflower oil with spices
Pack & Size:	2800gx4
Outers Per Pallet:	72 cases x 4 jars
Drained Weight:	1500g
Country of Origin:	Italy
Ingredients:	Sundried Tomatoes (54%), Sunflower Oil, Wine Vinegar, Salt, Spices, Acidity Regulator (Citric Acid), Antioxidant (Ascorbic Acid).
Instructions for Use:	Ready to use.
Cooking Instructions:	Appetizer, sides to garnish pizza.
Storage Instructions:	Store in a cool and dry place. Once opened keep refrigerated and use within 5 days.
Date Marking:	Best Before: see on the lid
Allergens:	None
May Contain Allergens:	May contain CELERY and SULPHITES.
Modified Atmosphere Pack:	No

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g (Drained)	30
Constituents	Per 100g (Drained)	Per Portion
Energy kJ	873	262
Energy kcal	208	62
Fat	8.5	2.6
of which saturates	0.8	0.2
Carbohydrates	26.9	8.1
of which sugars	26.9	8.1
Fibre	2.9	0.9
Protein	4.6	1.4
Salt	3.9	1.2

Sodium (not declared on label)	1.55
Alcohol (not declared on label)	0.0
Organic Acids (not declared on label)	0.0

TECHNICAL DETAILS

Shelf Life:	36 months from production
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Shelf Life on Delivery to Lefktro UK Ltd:	30 months from production		
Shelf Life Once Opened:	4-5 days		
Temperature on Delivery:	MINIMUM	0	MAXIMUM
			The product should be delivered at room temperature.
Coding: Inner	Batch code eg. ITCR01 ; ITC=acronym of our factory; R= ministerial letter that indicates the year of the production (R=2025); 01= sequential number of the day (01=1st of January). The coding is applied inkjet.		
Coding: Outer	None		
Coding: Explanation	Best Before: DD/MM/YYYY		

ORGANOLEPTICAL

Appearance:	sundried tomatoes cut into 2, in a golden oil
Colour:	red uniform
Flavour:	characteristic and aromatic
Odour:	pleasant, typical of the product. (according to the results of organoleptic analysis)
Texture:	solid and compact
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	NO
Coeliacs (Gluten Free)	YES	Nut Allergy Sufferer	YES
Kosher (Certified)	NO	Lactose Intolerant Diet	YES

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Presence of external bodies	absent	Check done on every batch code	Visual checks
Uniform color	red	Check done on every batch code	Visual checks
Appearance, pieces with the same size	max 5%5	Check done on every batch code	Visual checks

CHEMICAL

Parameter	Tolerance	Frequency	Method
Ph	<4,3	daily on every batch code	Ph-meter
Salt	3% +/- 0,5%	daily on every batch code	Refractometer, Titrator

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
MICROORGANISMS AT 30°C	<100	EVERY 3 MONTHS	UNI EN ISO 4833-1:2022
COLIFORMS	<10	EVERY 3 MONTHS	ISO 4832:2006
E-COLI	<10	EVERY 3 MONTHS	ISO 16649-2:2001
SALMONELLA	ABSENT	EVERY 3 MONTHS	UNI EN ISO 6579-1:2020
LISTERIA MONOCYTOGENES	ABSENT	EVERY 3 MONTHS	UNI EN ISO 11209-1:2017
CHLOSTRIDIUM PERFRINGENS	<10	EVERY 3 MONTHS	UNI EN ISO 1521-2:2024

YEASTS	<100	EVERY 3 MONTHS	ISO 21527-2:2008		
MOULDS	<100	EVERY 3 MONTHS	ISO 21527-2:2008		
PESTICIDE RESIDUES		CONFORM TO LEGAL LIMITS			
PACKAGING					
Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	jar - lid	glass - tinplate	256mmx138mm 1,060g - 110mm 30g	0	yes - yes
Secondary Packaging (Outer)	shrinkwrap	plastic	265mmx265mmx261m m 34g	0	yes
Tertiary Packaging (shrinkwrap etc.)	heatstretch - wooden pallet	plastic - wood	pallet 100x120 21kg	0	yes
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	0
Rye	NO	Casiene	NO	Other Seeds	NO
Barley	NO	Celery	YES	Whey	NO
Oats	NO	Cocoa	NO	Yeast and derivatives	NO
Garlic	NO	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	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					
TECHNICAL APPROVAL					
Name	Anne Betty		Position	Senior Technical Advisor	
Issue No	1		Issue Date	03/07/2025	