



Delivering great value Mediterranean products from the everyday to the exclusive

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## PRODUCT LABEL

|                           |   |
|---------------------------|---|
| Product Title:            | <b>SURFINE CAPERS</b>   |
| Secondary Description:    | <b>CAPERS IN BRINE</b>  |
| Pack & Size:              | 1650G X 6   |
| Outers Per Pallet:        | 120   |
| Drained Weight:           | 950g  |
| Country of Origin:        | GREECE  |
| Ingredients:              | Capers, Water, Salt, Acidity Regulator (Acetic Acid)                            |
| Instructions for Use:     | NA  |
| Cooking Instructions:     | NA  |
| Storage Instructions:     | Store in a cool,dry place. Refrigerate after opening and consume within 10 days |
| Date Marking:             | Best Before: see on package, PRINTED ON THE LID                                 |
| Allergens:                | <b>3) No allergen advice needed.</b>  |
| May Contain Allergens:    | <b>NO</b>   |
| Modified Atmosphere Pack: | <b>NO</b>   |

## NUTRITION INFORMATION

|                                |                   |             |
|--------------------------------|-------------------|-------------|
| AS SOLD INFORMATION            | Portion Size g/ml | 0           |
| Constituents                   | Per 100g, drained | Per Portion |
| Energy kJ                      | 196               | 0           |
| Energy kcal                    | 47                | 0           |
| Fat                            | 0.9               | 0.0         |
| of which saturates             | 0.2               | 0.0         |
| Carbohydrates                  | 4.9               | 0.0         |
| of which sugars                | 0.0               | 0.0         |
| Fibre                          | 3.2               | 0.0         |
| Protein                        | 2.3               | 0.0         |
| Salt                           | 5.9               | 0.0         |
| Sodium (not declared on label) | 2.36              | 0.00        |

## TECHNICAL DETAILS

|   |                                    |                  |              |
|---|------------------------------------|------------------|--------------|
| Shelf Life:                               | 2 YEARS                            |                  |              |
| Shelf Life on Delivery to Lefktro UK Ltd: | 22 MONTHS                          |                  |              |
| Shelf Life Once Opened:                   | Keep refrigerated maximum 10 days. |                  |              |
| Temperature on Delivery:                  | MINIMUM                            | Room temperature | MAXIMUM Room |
| Coding: Inner                             | Ink Jet                            |                  |              |
| Coding: Outer                             | None                               |                  |              |

Coding: Explanation

CAMMDDYYSP ( CA: code, MM: month, DD: day, YY:, year, S: shift, P: pallet number (ex. 01, 02)  
BB DD/MM/YYYY**ORGANOLEPTICAL**

|  |                        |
|--|------------------------|
| Appearance:  | Calibrated and uniform |
| Colour:  | Green                  |
| Flavour:   | Salty, Acid            |
| Odour:   | Pleasing               |
| Texture:   | Firm                   |
| 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 |
|----------------|-----------|-----------|--------|
| Defects        | ≤ 5%      | Each lot  | Visual |
| Colour         | ≤ 5%      | Each lot  | Visual |
| Foreign matter | Exempt    | Each lot  | Visual |

**CHEMICAL**

| Parameter | Tolerance | Frequency   | Method    |
|-----------|-----------|-------------|-----------|
| pH        | max 3.5   | EVERY BATCH | pH meter  |
| SALT      | 5-7%      | EVERY BATCH | Titration |
| ACID      | 1,5-2,0%  | EVERY BATCH | Titration |

**MICROBIOLOGICAL**

| Organism                          | Tolerance     | Frequency | Method |
|-----------------------------------|---------------|-----------|--------|
| Total aerobic microorganisms 30oC | < 1000 cfu/gr | Yearly    | Count  |
| Sulfite-reducing anaerobes        | <10 cfu/gr    | Yearly    | Count  |
| Yeast & Moulds                    | < 1000 cfu/gr | Yearly    | Count  |

**PESTICIDE RESIDUES**

YES, Internal lab: Agri Screen test for every batch of raw material, External lab: Analysis on final product

**PACKAGING**

| Type                                 | Component       | Material       | Dimensions & Weight                  | % from recycled material | Recyclable? |
|--------------------------------------|-----------------|----------------|--------------------------------------|--------------------------|-------------|
| Primary Packaging (Inner)            | Jar             | PET            | 112 X 182 mm ( diam. X height) - 65g | 0%                       | y           |
|                                      | Cap             | PET            | 79mm diam.-20g                       | 0%                       |             |
| Secondary Packaging (Outer)          | CARTONBOX       | cardboard      | 230 x 340 x 185 mm - 210g            | 100%                     | y           |
| Tertiary Packaging (shrinkwrap etc.) | Pallet & shrink | Wood , plastic | 1000 x 1200 x 1680 cm - 20kg         | 0% / 0%                  | 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                    | 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               | 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 |
| <b>LAUNCH DATE</b>        | 11/08/2025 |                         |            |                              |    |
| <b>TECHNICAL APPROVAL</b> |            |                         |            |                              |    |
| Name                      | Anne Betty |                         | Position   | Senior Technical Advisor     |    |
| Issue No                  | 4          |                         | Issue Date | 11/08/2025                   |    |