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E PASTE (100% HULLED SESAME SEEDS)
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before each use.
ted on the lid
ients in bold. Sesame

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100g	Per Portion
Energy kJ	2737	0
Energy kcal	663	0
Fat	59.0	0.0
of which saturates	9.8	0.0
Carbohydrates	1.9	0.0
of which sugars	1.3	0.0
Fibre	10.0	0.0
Protein	26.0	0.0
Salt	0.0	0.0

Sodium (not declared on label) 0.00 0.00

TECHNICAL DETAILS					
Shelf Life:	24 months				
Shelf Life on Delivery to Lefktro UK Ltd:	21 months				
Shelf Life Once Opened:	N/A				
Temperature on Delivery:	MINIMUM	10	MAXIMUM	30	
Coding: Inner	Lot No, BBD				
Coding: Outer	Description of prod	uct, Lot No, BBD			

Coding: Explanation ORGANOLEPTICAL	Lot No (YWYWXN> YY: the last two numbers of the current year, WW: the number of the current week, X: a letter which symbolize the current day and its explanation is (T- MONDAY,A-TUESDAY,X-WEDNESDAY,I-THURSDAY,N- FRIDAY, I-SATURDAY) N:A number that is a result of the second W-1=N) Best Before Date: DD/MM/YYYY (DD: day, MM: month, YYYY: year)							
	Viscous flui	4						
Appearance:	Viscous fluid							
Colour:	Beige							
Flavour:	Roasted sesame							
Odour:	Roasted sesame							
Texture:	Viscous Fluid							
Is the product packed to a known	No							
standard, e.g. Campden Grade? SUITABLE FOR								
	Yes	<u> </u>	Halal (Certified)		No	l		
Vegetarians Vegans	Yes	+	Low Salt Diet		Yes			
Coeliacs (Gluten Free)	Yes		Nut Allergy Suf	ferer	Yes			
Kosher (Certified)	Yes		Lactose Intolera	nt Diet	Yes			
PHYSICAL STANDARDS								
Parameter	Tolerance		Frequency		Method			
Moisture	approx 0,2%	6	periodically		Internal Method using a Moisture Analyzer (Kern DBS 60-3)			
Aw	approx. 0,2 volatile com	-	periodically		Internal laboratory			
CHEMICAL								
Parameter	Tolerance Frequency M			Method				
Cadmium	According to 915/2023 periodically		extrernal laboratory					
Lead	-					ternal laboratory		
MICROBIOLOGICAL	3	·	<u>'</u>			•		
Organism	Tolerance Frequency		Method					
TVC	<10000cfu/	΄ σ		es ner	external labo	oratony		
170	100000147	ь	at least 4 times per month		external laboratory			
E. Coli	<10 cfu/ g		at least 4 times per month					
Yeast	<100 cfu/ g		at least 4 times per emonth		external laboratory			
Salmonella	Absence/ 2	5g	<u> </u>		external laboratory			
PESTICIDE RESIDUES	We conduct periodically pesticides control through external laboratory analysis (Cadmion) including ethylene oxide analysis (Allergen Foods Laboratory). We monitore the alerts fownd for							
PACKAGING								
Туре	Component		Material	Dimensions & Weight		% from recycled material	Recyclable?	
Primary Packaging (Inner)	Bucket		Plastic - PP	H 125mm, D 120mm, 32g		0	Υ	
	Lid		Plastic - PP	D 10mm, 8				
Secondary Packaging (Outer)	Carton box		Card	350 x 235 >	(121mm,	0	Υ	
Tertiary Packaging (shrinkwrap etc.)	pallet/strete	ch film	Plastic	n/a,~300g 0		0	Υ	

Wheat & Wheat Derivatives	No	Beef Products	No	Poultry	No
Gluten >20ppm	No	Poultry Products	No	Rennet	No
Soya/ Soya Products	No	Caffeine	No	Sesame	Yes
Rye	No	Casiene	No	Other Seeds	No
Barley	No	Celery	No	Whey	No
Dats	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
amb Products	No	Peanuts	No	Hydrolysed Vegetable Protein	No
gg/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
actose	No	Additives	No	Lecithin	No
Added Sugar	No	Azo Dyes	No	MSG	No
Added Salt	No	Artificial Colour	No	Hydrogenated / Trans Fats	No
Animal Fat	No	Maize	No	Alcohol	No
Fish Products	No	Mustard	No	Artificial Sweeteners	No
LAUNCH DATE	29/04/2	2025			
TECHNICAL APPROVAL					
Name Anne Betty		Position Senior Te	chnical Adv	risor Issue Date	12/05/2025
Issue No 2					<u> </u>