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PRODUCT LABEL	
Product Title:	Truffle Pig Black Truffle Oil
Secondary Description:	Extra Virgin Olive Oil infused with black truffles and truffle flavouring
Pack & Size:	250ml Btl, 20 Btls per case
Outers Per Pallet:	60
Drained Weight:	NA
Country of Origin:	UK
Ingredients:	Extra Virgin Olive Oil (49%), Olive Oil (49%), Flavouring, Black Truffle.
Instructions for Use:	N/A
Cooking Instructions:	N/A
Storage Instructions:	Store in a cool dry place, away from direct light
Date Marking:	Best Before date printed on the label on the side of the cap
Allergens:	3) No allergen advice needed.
May Contain Allergens:	N/A
Modified Atmosphere Pack:	No

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100ml	Per Portion
Energy kJ	3669	0
Energy kcal	892	0
Fat	98.6	0.0
of which saturates	16.1	0.0
Carbohydrates	1.0	0.0
of which sugars	0.1	0.0
Fibre	0.1	0.0
Protein	0.2	0.0
Salt	0.0	0.0

Sodium (not declared on label) 0.00 0.00

TECHNICAL DETAILS					
Shelf Life:	17 Months				
Shelf Life on Delivery to Lefktro UK	Minimum 13 months				
Ltd:					
Shelf Life Once Opened:	Until best Before date				
Temperature on Delivery:	MINIMUM	5	MAXIMUM	20	
Coding: Inner	Barcode				
Coding: Outer	Barcode				
Coding: Explanation	DD/MM/YYYY				

ORGANOLEPTICAL								
Appearance:	Clear Liquid (Oil with piece	of Black Truffle					
Colour:	Clear Liquid Oil with piece of Black Truffle							
Flavour:	Pale Golden Yellow							
	Power But Soft Earthy Black Truffle							
Odour:	Black Truffle & Olive							
Texture:	Oil							
Is the product packed to a known	N/A							
standard, e.g. Campden Grade? SUITABLE FOR								
	Yes	<u> </u>	Halal (Certified)		No		ı	
Vegetarians Vegans	Yes		Low Salt Diet		Yes			
Coeliacs (Gluten Free)	Yes		Nut Allergy Suff	erer	Yes			
Kosher (Certified)	Yes		Lactose Intolera	nt Diet	Yes			
PHYSICAL STANDARDS								
Parameter	Tolerance		Frequency		Method			
Fill level	minimum 25	0ml	every bottle	. ,		surement of	fill level from	
			1 '		top of bottle			
Bottles not damaged	must be und	amagad	ovení bottle			N.		
			every bottle		physical check			
Caps intact and not damaged	must be und	amaged	every bottle		physical chec	CK		
CHEMICAL			_					
Parameter	Tolerance		Frequency		Method			
N/A	0		0		0			
MICROBIOLOGICAL								
Organism	Tolerance		Frequency		Method			
Total count	<1000		Start, middle and end of Extern		External lab t	xternal lab testing		
Ecoli	<10		Start, middle and end of Ext		External lab testing			
Enterobacteria	<100		·		External lab testing			
S aureus	<100		Start, middle and end of		External lab testing			
Mould	<100		Start, middle and end of		External lab testing			
Yeast	<100			Start, middle and end of		External lab testing		
Pseudomonas	n/a		Start, middle					
Salmonella	ND			•		External lab testing		
Listeria	ND			dle and end of External lal		-		
			Start, midule	and end of	Externaliable	esung		
PESTICIDE RESIDUES	N/A							
PACKAGING								
Type	Component		Material	Dimensions	s & Weight	% from	Recyclable?	
						recycled		
						material		
Primary Packaging (Inner)	Glass Bottle with		glass, metal Bottle: 46*2		*220mm, 233g 0 Yes		Yes	
	Aluminium c	luminium cap		Cap: 2.3mm height,				
			1.5mm dia		imeter, 5g.			
Secondary Packaging (Outer)	Card box		card	260*325*265mm, 340g		0	Yes	
Tertiary Packaging (shrinkwrap	clear stretch pallet wrap		plastic	Depends on number of		0	No	
etc.)				boxes on order				
PRODUCT CONTAINS INFORMAT	ION							
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	Casiene		No			No	
Barley	No	Celery		No	Whey		No	

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No	Cocoa		No	Yeast and derivatives	No
No	Crustaceans / Shellfish		No	Sulphites	No
No	Molluscs	Molluscs		Benzoates	No
No	Lupin	Lupin		Irradiated Material	No
No	Peanuts	Peanuts		Hydrolysed Vegetable Protein	No
No	Nuts	Nuts		Added Natural Colour	No
No	Unrefined Nut Oils		No	Artificial Preservatives	No
No	MRM	MRM		BHA / BHT	No
No	Additives		Yes	Lecithin	No
No	Azo Dyes	Azo Dyes		MSG	No
No	Artificial Colour	Artificial Colour		Hydrogenated / Trans Fats	No
No	Maize	Maize		Alcohol	No
No	Mustard	Mustard		Artificial Sweeteners	No
23/04/2025					
	Position	Senior Techn	ical Advisor	Issue Date	23/04/2025
	1				
	NO N	No Crustaceans / S No Molluscs No Lupin No Peanuts No Nuts No Unrefined Nut G No MRM No Additives No Azo Dyes No Artificial Colour No Maize No Mustard 23/04/2025	No Crustaceans / Shellfish No Molluscs No Lupin No Peanuts No Nuts No Unrefined Nut Oils No MRM No Additives No Azo Dyes No Artificial Colour No Maize No Mustard 23/04/2025	No Crustaceans / Shellfish No No Molluscs No No Lupin No No Peanuts No No No Nuts No No Unrefined Nut Oils No No MRM No No Additives Yes No Azo Dyes No No Maize No No Mustard No No Mustard No No Mustard No No Asimple No No Mustard No No Asimple No No Mustard No	No Crustaceans / Shellfish No Sulphites No Molluscs No Benzoates No Lupin No Irradiated Material No Peanuts No Hydrolysed Vegetable Protein No Nuts No Added Natural Colour No Unrefined Nut Oils No Artificial Preservatives No MRM No BHA / BHT No Additives Yes Lecithin No Azo Dyes No MSG No Artificial Colour No Hydrogenated / Trans Fats No Maize No Alcohol No Mustard No Artificial Sweeteners 23/04/2025