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PRODUCT LABEL

Product Title: KALAMATA PDO EXTRA VIRGIN OLIVE OIL

Secondary Description: Superior category olive oil obtained directly from olives and solely by mechanical means

Pack & Size: 12X1 LITRE

Outers Per Pallet: 60 BOXES

Drained Weight: NA Country of Origin: **GREECE**

Extra Virgin Olive Oil Ingredients:

KEEP IN COOL SHADED PLACE (18 C MAX) Instructions for Use:

NA Cooking Instructions:

Keep away from light and heat Storage Instructions:

Date Marking: BEST BEFORE, ON BACK LABEL

Allergens: 3) No allergen advice needed.

May Contain Allergens: none

No Modified Atmosphere Pack:

NUTRITION INFORMATION

AS SOLD INFORMATION

Constituents Energy kJ Energy kcal

Fat

of which saturates

Carbohydrates

of which sugars

Fibre Protein

Salt

Sodium (not declared on label)

Portion Size ml	0
Per 100ml	Per Portion
3352	0
815	0
90.6	0.0
14.6	0.0
0.0	0.0
0.0	0.0
0.0	0.0
0.0	0.0
0.0	0.0

0.00	0.00

TECHNICAL DETAILS

18 MONTHS Shelf Life:

Shelf Life on Delivery to Lefktro UK

Ltd:

Shelf Life Once Opened:

Temperature on Delivery:

Coding: Inner Coding: Outer 18 months

MINIMUM

the expiry date is the same once opened or not

NA

MAXIMUM

18 C

5201409700088

1 Kalamata PDO 1 lit V4 CHECKED.xlsx

Coding: Explanation L 1(FORM THE YEAR 2015) XXX(THE NUMBER OF THE DAY OF THE PRODUCTION) 5 (from the year 2015)

ORGANOLEPTICAL

Appearance:NAColour:GREENFlavour:FRUITY, spicyOdour:INTENSETexture:NAIs the product packed to a knownNA

standard, e.g. Campden Grade? **SUITABLE FOR**

Vegetarians Vegans Coeliacs (Gluten Free) Kosher (Certified)

YES	Halal (Certified)	NO	
YES	Low Salt Diet	YES	
YES	Nut Allergy Sufferer	YES	
NO	Lactose Intolerant Diet	YES	

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
NA	0	0	0

CHEMICAL

Parameter	Tolerance	Frequency	Method
acidity checks	max 0,5	each bath	EU 2568/91
Ultra violet Absorption K232	max 2,2	each bath	ultra violet absorption
Ultra violet Absorption K270	max 0,2	each bath	ultra violet absorption
Ultra violet Absorption K266	max 0,2	each bath	ultra violet absorption
Ultra violet Absorption K274	max 0,2	each bath	ultra violet absorption
Delta k	max 0,01	each bath	ultra violet absorption

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
N/A	0	0	0
PESTICIDE RESIDUES	NA		

PACKAGING

Туре	Туре	Dimensions	Weight
Primary Packaging (Inner)	GLASS BOTTLE	30,5X22,8X31	600G
Secondary Packaging (Outer)	BOX	30,5X22,8X31	295G
Tertiary Packaging (shrinkwrap etc.)	PALLET	1X1,20	12KG

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	Casiene	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	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

TECHNICAL APPROVAL							
Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	14/10/2024		
Issue No.	4			_			