



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:

Secondary Description:

Pack & Size:

Outers Per Pallet:

Drained Weight:

Country of Origin:

Ingredients:

Instructions for Use:

Cooking Instructions:

Storage Instructions:

Date Marking:

Allergens:

May Contain Allergens:

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)

KALAMATA PDO EXTRA VIRGIN OLIVE OIL

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

4X5 LITRE TIN

60 BOXES

NA

GREECE

Extra Virgin Olive Oil

KEEP IN COOL SHADED PLACE (18 C MAX)

NA

Keep away from light and heat

BEST BEFORE, ON BACK LABEL

3) No allergen advice needed.

none

No

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
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TECHNICAL DETAILS

Shelf Life:

Shelf Life on Delivery to Lefktro UK Ltd:

Shelf Life Once Opened:

Temperature on Delivery:

Coding: Inner

Coding: Outer

18 MONTHS

18 months

the expiry date is the same once opened or not

MINIMUM

NA

MAXIMUM

18 C

5201298100051

NA

Coding: Explanation

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

ORGANOLEPTICAL

Appearance:

NA

Colour:

GREEN

Flavour:

FRUITY, spicy

Odour:

INTENSE

Texture:

NA

Is the product packed to a known standard, e.g. Campden Grade?

NA

SUITABLE FOR

Vegetarians

YES

Vegans

YES

Coeliacs (Gluten Free)

YES

Kosher (Certified)

NO

Halal (Certified)

NO

Low Salt Diet

YES

Nut Allergy Sufferer

YES

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 batch	EU 2568/91
Ultra violet Absorption K232	MAX 2,2	Each batch	ULTRA VIOLET ABSORPTION
Ultra violet Absorption K270	MAX 0,2	Each batch	ULTRA VIOLET ABSORPTION
Ultra violet Absorption K266	MAX 0,2	Each batch	ULTRA VIOLET ABSORPTION
Ultra violet Absorption K274	MAX 0,2	Each batch	ULTRA VIOLET ABSORPTION
Delta K	MAX 0,01	Each batch	ULTRA VIOLET ABSORPTION

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
NA	0	0	0

PESTICIDE RESIDUES

NA

PACKAGING

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	UNIT	30,5X23,6X33,5	405g
Secondary Packaging (Outer)	BOX	30,5X23,6X33,5	295g
Tertiary Packaging (shrinkwrap etc.)	PALLET	1X1,2	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	Casine	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				