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PRODUCT LABEL Product Title: **Chickpeas in brine** N/A Secondary Description: Pack & Size: net weight 800g per can x 12 **Outers Per Pallet:** 120 Drained Weight: drained weight 480g per can Country of Origin: Italy Rehydrated Chickpeas, Water, Salt. Ingredients: N/A Instructions for Use: To heat through, drain and rinse well, place beans in a saucepan, cover with cold water and heat on the hob gently Cooking Instructions: for 3-4 minutes stirring occasionally. To serve cold simply drain and rinse. Store unopened in a cool, dry place. Storage Instructions: Once opened remove all contents from the can and place in a suitable container. Cover and keep refrigerated. Consume within 3 days. Date Marking: Best Before End: see can end. NA Allergens: NA May Contain Allergens: Modified Atmosphere Pack: No NUTRITION INFORMATION AS SOLD INFORMATION 120 Portion Size g Per Portion Constituents Per 100g (drained) 545 454 Energy kJ 130 Energy kcal 108 2.6 3.1 Fat 0.5 of which saturates 0.4 14.4 Carbohydrates 12.0 0.0 of which sugars 0.0 Fibre 6.9 8.3 7.0 5.8 Protein 1.2 1.0 Salt Sodium (not declared on label) 0.40 0.48

TECHNICAL DETAILS

Shelf Life:	36 months					
Shelf Life on Delivery to Lefktro UK Ltd:	50% of total shelf-life					
Shelf Life Once Opened:	3 days	3 days				
Temperature on Delivery:	MINIMUM Ambient temperature MAXIMUM Ambient					
Coding: Inner	inkjet on top/bottom of can - label: printing method: Offset Litho					

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Coding: Outer	N/A	N/A						
Coding: Explanation		ICAB1: manufacturer code - A: letter of the year of production (A=2018) : Number corresponding to day of production B.B.E. MM/YYYY						
ORGANOLEPTICAL								
Appearance:	Fairly bright, m slightly cloudy.	Fairly bright, may have slight green or brown tints. May be slightly nonuniform. Liquor may be slightly cloudy.						
Colour:	may have sligh	may have slight green or brown tints.						
Flavour:	Characteristic o	hick peas fla	ivour,					
Odour:	Typical	Typical						
Texture:	Skins noticeabl too firm.	Skins noticeable and slightly tough. Flesh uniform and mealy; may be slightly too soft or slightly too firm.						
Is the product packed to a known standard, e.g. Campden Grade? SUITABLE FOR	N/A							
Vegetarians	ves		Halal (Certified)	no				
Vegans	ves		Low Salt Diet	no				
Coeliacs (Gluten Free)	ves		Nut Allergy Sufferer	ves				
Kosher (Certified)	ves		Lactose Intolerant Diet	ves				
PHYSICAL STANDARDS								
Parameter	Tolerance		Frequency	Method				
Net weight	according Cour 76/211 EEC	ncil Directive	every 30 minutes	DM 03/02/1989 GU n°168 20/07/1989 Met.3		8 20/07/1989		
Drained weight	according Cour 76/211 EEC	ncil Directive	every 30 minutes	DM 03/02/1989 GU n°168 20/07/1989 Met.4		8 20/07/1989		

CHEMICAL

Parameter	Tolerance	Frequency	Method
рН	5,5-6,5	hourly	DM 03/02/1989 GU n°168 20/07/1989
			Met.17

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method	
Total bacterial count	< 10UFC/g	upon request	UNI EN ISO 4833-1:2013	
Total coliforms	< 10UFC/g	upon request	ISO 4832:2006	
Escherichia coli beta glucuronidase	< 10UFC/g	upon request	ISO 16649-2:2001	
Moulds and Yeasts	< 10UFC/g	upon request	ISO 21527-1:2008	
Salmonella spp	Absent/25g	upon request	UNI EN ISO 6579:2008	
Coagulase + Staphylococci	< 10UFC/g	upon request	UNI EN ISO 6888-2:2004	
PESTICIDE RESIDUES	The analysis plan includes a test on pesticides on a random lot of dried legumes per supplier per			
	year			

PACKAGING

Туре		Туре	Dimen	Dimensions		Weight	
Primary Packaging (Inner)		tinplate can	diame	ter * Height	abt 80g		
Secondary Packaging (Outer)		cardboard tray shrinwrapped film	empty	dimensions of tray: 02*60 mm	abt 97g abt 76g		
Tertiary Packaging (shrinkwra	p etc.)	pallet wrap	Not sta	Not standard abt 300g			
PRODUCT CONTAINS INFOR	MATION						
Wheat & Wheat Derivatives	No	Beef Products	No	Poultry		No	
Gluten >20ppm	No	Poultry Products	No	Rennet		No	

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Soya/ Soya Products	No	Caffeine	No	Sesame	No
Rye	No	Casiene	No	Other Seeds	No
Barley	No	Celery	No	Whey	No
Oats	No	Сосоа	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	yes	Artificial Colour	No	Hydrogenated / Trans Fats	No
Animal Fat	No	Maize	No	Alcohol	No
Fish Products	No	Mustard	No	Artificial Sweeteners	No

TECHNICAL APPROVALNameAnne Betty

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Name Issue No

Position Technical Assistant

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