Regency Foods

established1995

PRODUCT LABEL

Product Title: **CAPOTE CAPERS**

CAPOTE CAPERS IN BRINE Secondary Description:

Pack & Size: 1700g Outers Per Pallet: 90 1000 g **Drained Weight:**

Country of Origin: TURKEY-MOROCCO

Capers, Water, Salt, Acidity Regulator (Acetic Acid). Ingredients:

Instructions for Use: N/A N/A Cooking Instructions:

Store in a dry place at room temperature (25°C). After opening store in refrigerator and use within 15 days. Storage Instructions:

Date Marking: Best Before: See Cap

Allergens: No allergen advice needed.

May Contain Allergens: NO Modified Atmosphere Pack: NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g	75
Constituents	Per 100g (drained)	Per Portion
Energy kJ	103	78
Energy kcal	25	19
Fat	0.5	0.4
of which saturates	0.2	0.2
Carbohydrates	1.1	0.8
of which sugars	0.0	0.0
Fibre	3.5	2.6
Protein	2.3	1.7
Salt	5.0	3.8
	_	_
Sodium (not declared on label)	2.00	1.50

TECHNICAL DETAILS

Shelf Life: 2 Years Shelf Life on Delivery to Lefktro UK N/A

Ltd:

Shelf Life Once Opened: 15 days

AMBIENT MAXIMUM AMBIENT Temperature on Delivery: MINIMUM

Coding: Inner Best Before Date and Batch Number are written on the lid with yellow inkjet.

Coding: Outer Batch number and Box number are written on the box label. Box label is pasted on the one long

side of box.

Capote Capers in Brine 1.7Kg V4 CHECKED.xlsx 1

Coding: Explanation	PO-XXXXXX							
	Best Before: 22.08.2025							
	PO-XXXXXX : Batch number							
	Best Before date is written with DD.MM.YYYY format.							
ORGANOLEPTICAL								
Appearance:	Individual cape	ers, uniform	size in clear liq	uid brine				
Colour:	Light olive to d	ark green w	ith spotting					
Flavour:	Herbacous, Ler	mony, Slight	ly tart					
Odour:	Herbacous, slightly acidic							
Texture:	Firm ,crisp, free from dirt							
Is the product packed to a known	N/A							
standard, e.g. Campden Grade?	IV A							
SUITABLE FOR					_			
Vegetarians	YES		Halal (Certified)		NO			
Vegans	YES YES		Low Salt Diet Nut Allergy Suff	oror	NO YES			
Coeliacs (Gluten Free) Kosher (Certified)	NO YES		Lactose Intolera		YES			
PHYSICAL STANDARDS								
Parameter	Tolerance		Frequency		Method			
SOFT & OFFCOLOR	MAX.1.5%		EVERY BATC	1	VISUAL			
PUNCTURE	MAX.1.5%		EVERY BATC	1	VISUAL			
OPEN CAPERS	MAX.1.5%		EVERY BATC			VISUAL		
STEM WITH CAPER(>5 mm)	MAX.2 %		EVERY BATCH		VISUAL			
HARMLESS EXTRANEOUS	MAX.1.5%							
VEGETABLE MATERIAL (unit /kg)	WAX.1.5%		EVERY BATCH		VISUAL			
NON-VEGETABLE EXTRANEOUS	NONE		EVERY BATCH		VISUAL-DETECTOR			
MATERIALS								
CHEMICAL			_					
Parameter	Tolerance		Frequency		Method			
рН	max 3.5		EVERY BATCH		PH METER			
SALT	5-7%		EVERY BATCH		MOHR METHOD			
ACID	1,5-2,0% EV		EVERY BATCH		TITRATION			
MICROBIOLOGICAL								
Organism	Tolerance		Frequency		Method			
TVC	< 5.000cfu/g		EVERY BATC	1	BAM: AEROBİC PLATE COUNT			
	10.000.0, 8				BACTERIOLOGICAL ANALYTICAL			
YEAST	<100cfu/g		EVERY BATC		BAM: YEAST			
	.200014/6		EVENI DATOIT		MYCOTOXÍNS BACTERIOLOGICAL			
MOULD	<100cfu/g		EVERY BATCH		BAM: YEASTS, MOLDS AND			
					MYCOTOXINS BACTERIOLOGICAL			
COLLEGRM	OLIFORM < 100cfu/g		EVERY BATCH		BAM: ENUMERATION OF ESCHERICHIA			
COLIT OINIVI					COLÍ AND THE COLÍFORM BACTERÍA			
	BACTERIOLOGICAL ANALYTICAL							
DESTICIDE PESIDIFS	DECTICED ANIA	IVCIC DEDO	DT IS ON FUE		1	_ / II V \L		
PESTICIDE RESIDUES	PESTICED ANA	LTSIS KEPU	NI IS UN FILE.					
PACKAGING	T.		I	1		L		
Туре	Component		Material	Dimension	s & Weight	% from	Recyclable?	
						recycled		
						material		

Primary Packaging (Inner)	PET Jar, lid and blue seal		Jar: PET, Lid: HDPE, Blue Seal: PET	134Ø 153,7 MM; 70g		Jar: 0%, Lid:0%, seal:0%	Jar: Y, Lid: Y, Seal:N
Secondary Packaging (Outer)	Carton Box	Carton Box		270*405*164 mm; 290g		100%.	Υ
Tertiary Packaging (shrinkwrap etc.)	Pallet Shrink Wrap Pallet		Shrink Wrap :Polietilen Pallet: Wood	100*2200 mm, 1300g 70 micron 100*120 cm, 25 kg		Shrink Wrap : 0% Pallet 0%	Υ
PRODUCT CONTAINS INFORMA	TION		_	_			_
Wheat & Wheat Derivatives	NO	Beef Products	Beef Products		Poultry		NO
Gluten >20ppm	NO	Poultry Product	Poultry Products		Rennet		NO
Soya/ Soya Products	NO	Caffeine	Caffeine		Sesame		NO
Rye	NO	Casiene	Casiene		Other Seeds		NO
Barley	NO	Celery	Celery		Whey		NO
Oats	NO	Cocoa	Cocoa		Yeast and derivatives		NO
Garlic	NO	Crustaceans / S	Crustaceans / Shellfish		Sulphites		NO
Meat & Meat Products	NO	Molluscs	Molluscs		Benzoates		NO
Pork Products	NO	Lupin	Lupin		Irradiated Material		NO
Lamb Products	NO	Peanuts	Peanuts		Hydrolysed Vegetable Protein		NO
Egg/Egg Products	NO	Nuts	Nuts		Added Natural Colour		NO
Cows Milk & Milk Products	NO	Unrefined Nut C	Unrefined Nut Oils		Artificial Preservatives		NO
Cheese	NO	MRM	MRM		BHA / BHT		NO
Lactose	NO	Additives	Additives		Lecithin		NO
Added Sugar	NO	Azo Dyes	Azo Dyes		MSG		NO
Added Salt	YES	Artificial Colour	Artificial Colour		Hydrogenated / Trans Fats		NO
Animal Fat	NO	Maize	Maize		Alcohol		NO
Fish Products	NO	Mustard		NO	Artificial Sweet	eners	NO
TECHNICAL APPROVAL		<u></u>				•	
Name Anne Betty		Position Senior Techn		ical Adviso	r	Issue Date	13/09/2023
Issue No 4		7	B.				