



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:	Low Alcohol Red Cooking Wine 1,19%
Secondary Description:	Lightly Seasoned Blend Of Water And Red Wine Designed Specifically To Be Used In Cooking
Pack & Size:	5L 5,2 KG) 3 BIB 5L PER OUTER
Outers Per Pallet:	70
Drained Weight:	NA
Country of Origin:	Spain
Ingredients:	Water, Red Wine (13%), Salt (0.03%), Preservatives (Potassium Sorbate, Potassium Metabisulphite)
Instructions for Use:	KEEPS FOR UP TO 6 WEEKS AFTER OPENING
Cooking Instructions:	NA
Storage Instructions:	To keep in a cool and dry place.
Date Marking:	BEST BEFORE, SEE TOP.
Allergens:	1) For allergens, see ingredients in bold. (Metabisulphite)
May Contain Allergens:	none
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100ml	Per Portion
Energy kJ	59	0
Energy kcal	14	0
Fat	0.5	0.0
of which saturates	0.1	0.0
Carbohydrates	0.2	0.0
of which sugars	0.2	0.0
Fibre	0.1	0.0
Protein	0.5	0.0
Salt	0.0	0.0
Sodium (not declared on label)	0.01	0.00

TECHNICAL DETAILS

Shelf Life:	18 MONTHS
Shelf Life on Delivery to Lefktro UK Ltd:	14 MONTHS
Shelf Life Once Opened:	6 WEEKS
Temperature on Delivery:	MINIMUM 1 °C MAXIMUM 35 °C
Coding: Inner	WE MARK OF EVERY BATCH WITH PRINTING INK
Coding: Outer	WE MARK THE LOT WITH PRINTING INK
Coding: Explanation	L-xxxxx Best before: 18 months from production date. DD MM YYYY

ORGANOLEPTICAL

Appearance:	Aged
Colour:	Aged colour with orange reflections
Flavour:	Initially dry and powerful, delicious salty flavour, orange peel, bitter notes, nuts, almond and hazelnut.
Odour:	Fragrant and powerful, pungent essence of fine wood.
Texture:	Silky
Is the product packed to a known standard, e.g. Campden Grade?	NA

SUITABLE FOR

Vegetarians	YES		Halal (Certified)	NO		
Vegans	YES		Low Salt Diet	NO		
Coeliacs (Gluten Free)	YES		Nut Allergy Sufferer	YES		
Kosher (Certified)	NO		Lactose Intolerant Diet	YES		

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Density	1<D<1,01	EVERY LOT	DENSIMETRY
Specific gravity	1.04g/ml	0	0

CHEMICAL

Parameter	Tolerance	Frequency	Method
ALCOHOL	%ABV <1.19	EVERY LOT	DISTILLATION
pH	3<pH<3,8	EVERY LOT	pH meter
Colour	0<IC<3	EVERY LOT	Spectrophotometry
Volatile acidity	A.V<0,65	EVERY LOT	García Tena
Total acidity	3,5<A:T<5	EVERY LOT	pH meter
Free sulphur	30<F.S<55	EVERY LOT	Valuation
Total sulphur	75<t.S<160	EVERY LOT	Valuation

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Yeast	10 cfu/cm3	Every lot	Microbiological count
Bacteria	11 cfu/cm3	Every lot	Microbiological count
Mold	12 cfu/cm3	Every lot	Microbiological count

PESTICIDE RESIDUES

As per EU limits

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	BAG: PLASTIC BOX: CARTON	PLASTIC LAMINATED	295X380 mm; 47g 183x145x233 mm; 165g	0	Y
Secondary Packaging (Outer)	OUTER BOX: CARTON	CARTON	436x193x242 mm; 261g	100	Y
Tertiary Packaging (shrinkwrap etc.)	SHRINKWRAP	PLASTIC	328x253 mm; 38g	0	Y

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	Casene	NO	Other Seeds	NO
Barley	NO	Celery	NO	Whey	NO
Oats	NO	Cocoa	NO	Yeast and derivatives	NO
Garlic	NO	Crustaceans / Shellfish	NO	Sulphites	YES

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	YES
Cheese	NO	MRM	NO	BHA / BHT	NO
Lactose	NO	Additives	YES	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	YES
Fish Products	NO	Mustard	NO	Artificial Sweeteners	NO

TECHNICAL APPROVAL

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	19/05/2023
Issue No	2				