PRODUCT LABEL

Product Title:	**Potato Gnocchi**
Secondary Description:	**Potato and wheat flour dumplings**
Pack & Size:	12 x 500g
Outers Per Pallet:	153
Drained Weight:	N/A
Country of Origin:	Italy
Ingredients:	Rehydrated Potatoes (70%) (Water, Dehydrated Potato Flakes), Wheat Flour, Potato Starch, Rice Flour, Salt, Acidity Regulator (Lactic Acid), Preservative (Sorbic Acid), Natural Flavouring.
Instructions for Use:	N/A
Cooking Instructions:	Empty the gnocchi into a large pot of boiling water, drain as soon as they float to surface.
Storage Instructions:	store in a cool and dry place (max 25°C). Once opened, keep refrigerated and consume within 3 days
Date Marking:	Best before: see front of pack
Allergens:	**For allergens, including cereals containing gluten, see ingredients in bold.** **Wheat**
May Contain Allergens:	**no possible cross contamination**
Modified Atmosphere Pack:	yes, O2 0% N2 100%

NUTRITION INFORMATION

AS SOLD INFORMATION

Portion Size g	167
Per 100g	Per Portion

Constituents	Per 100g	Per Portion
Energy kJ	658	1099
Energy kcal	155	259
Fat	0.4	0.7
of which saturates	0.0	0.0
Carbohydrates	32.6	54.4
of which sugars	0.1	0.2
Fibre	0.0	0.0
Protein	5.2	8.7
Salt	1.4	2.3
Sodium (not declared on label)	0.56	0.94

TECHNICAL DETAILS

Shelf Life:	365 DAYS
Shelf Life on Delivery to Lefktro UK Ltd:	243 DAYS
Shelf Life Once Opened:	3 DAYS

Temperature on Delivery:	MINIMUM	AMBIENT	MAXIMUM	AMBIENT
Coding: Inner	lot (julian day)			
Coding: Outer	box label			
Coding: Explanation	Best Before: DD/MM/YYYY			

ORGANOLEPTICAL

Appearance:	ROUND FORM
Colour:	YELLOW
Flavour:	POTATOES
Odour:	POTATOES
Texture:	WITH LINES ON SURFACE
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)	NO	Nut Allergy Sufferer	YES	
Kosher (Certified)	YES	Lactose Intolerant Diet	YES	

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
MOISTURE	>55	every lot	internal measurement
pH	4,45 +/-0,1	every lot	internal measurement

CHEMICAL

Parameter	Tolerance	Frequency	Method
water activity	>0,93	every lot	internal measurement

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
total bacteria	max 100000	internal lab: 4 times/month; external lab: 4 times/years	UNI EN ISO 4833-1:2013
Coliforms	max 1000	internal lab: 4 times/month; external lab: 4 times/years	ISO 4832:2006
st.aureus	<10	external lab: 4 times/years	UNI EN ISO 6888-2:2008
Clostridia	<10	external lab: 4 times/years	ISO 15213:2003
Yeasts and mould	max 1000	internal lab: 4 times/month; external lab: 4 times/years	ISO 21527-1-2008
Salmonella	absent	external lab: 4 times/years	UNI EN ISO 6579:2008
Listeria	absent	external lab: 4 times/years	UNI EN ISO 11290:1-2005

PESTICIDE RESIDUES | N/A

PACKAGING

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	tray	19x4x14 cm	12g
Secondary Packaging (Outer)	box	39x16 H.20 cm	300g
Tertiary Packaging (shrinkwrap etc.)	cellophane	100x120 cm	310g

PRODUCT CONTAINS INFORMATION

Wheat & Wheat Derivatives	YES	Beef Products	NO	Poultry	NO
Gluten >20ppm	YES	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	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	NO
Fish Products	NO	Mustard	NO	Artificial Sweeteners	NO

TECHNICAL APPROVAL

Name	Anne Betty	Position	Senior Technical Advisor	Issue Date	07/09/2020