

Regency Foods
established 1995

PRODUCT LABEL

Product Title: **ROASTED RED PEPPERS IN BRINE**
Secondary Description: **N/A**
Pack & Size: 2.65kg / 6 packs per outer
Outers Per Pallet: 63
Drained Weight: 1.40kg
Country of Origin: TURKEY
Ingredients: Red Peppers, Water, Vinegar, Salt, Sugar

Instructions for Use: N/A
Cooking Instructions: Ready to eat
Storage Instructions: Store in a cool dry place. Once opened transfer unused contents to a non-metallic container, cover and refrigerate. Consume within 1 week.

Date Marking: BEST BEFORE (PRINTED ON LID)
Allergens: **3) No allergen advice needed.**

May Contain Allergens: **N/A**
Modified Atmosphere Pack: NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g	0
Constituents	Per 100g	Per Portion
Energy kJ	149	0
Energy kcal	35	0
Fat	0.4	0.0
of which saturates	0.1	0.0
Carbohydrates	6.1	0.0
of which sugars	0.2	0.0
Fibre	2.3	0.0
Protein	0.7	0.0
Salt	1.1	0.0

Sodium (not declared on label)

TECHNICAL DETAILS

Shelf Life: 3 Years
Shelf Life on Delivery to Lefktro UK Ltd: 2 Years
Shelf Life Once Opened: 7 Days
Temperature on Delivery: MINIMUM | AMBIENT | MAXIMUM | AMBIENT
Coding: Inner BEST BEFORE DATE / LOT
Coding: Outer NOT NEEDED

Coding: Explanation

BB: 31/12/2020 (BEST BEFORE: dd/month/year . LOT TPK 0830171-01 (TPK:RED PEPPERS, 08:MONTH, 30:DATE, 17:YEAR, 1:SHIFT, 01:PALLET NO)

ORGANOLEPTICAL

Appearance:

Long Pepper

Colour:

Red

Flavour:

Roasted , Sweet

Odour:

Odourless

Texture:

Tender

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

N/A

SUITABLE FOR

Vegetarians

YES

Halal (Certified)

NO

Vegans

YES

Low Salt Diet

NO

Coeliacs (Gluten Free)

YES

Nut Allergy Sufferer

YES

Kosher (Certified)

YES

Lactose Intolerant Diet

YES

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Size	10-18cm	Every One Hour during Production	Visual Check

CHEMICAL

Parameter	Tolerance	Frequency	Method
Ph	4.0 ± 0.2	Every one hour during production	pH meter
Acidity (%)	0.7 ± 0.2	Every one hour during production	Titration (use of Sodium hydroxide solution 0.1 N)
NaCl (%)	1.1 ±0.2	Every one hour during production	Titration (use of Silver nitrate solution 0.1 N)

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Total Aerobic Microorganisms	<10 cfu/gr	Per production Lot	ISO 4833-1/13
Sulphite-reducing Anaerobes	<10 cfu/gr	Per production Lot	ISO 15213/03
Yeasts	<10 cfu/gr	Per production Lot	ISO 21527-1,2/08
Moulds	<10 cfu/gr	Per production Lot	ISO 21527-1,2/08
0	0	0	0
0	0	0	0

PESTICIDE RESIDUES

Pesticides Residues Analysis - 205 Parameters

PACKAGING

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	Tinplate Can	Height: 15.5cm x Width: 16cm	200g
Secondary Packaging (Outer)	Carton Tray Shrink Film	Length:48cm x Width: 32cm L: 48cm x W: 16cm x H: 15.5cm	40g 10g
Tertiary Packaging (shrinkwrap etc.)	Pallet wrap	Not standard	900g

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	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	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	Yes	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 Position Issue Date
Issue No