



Delivering great value Mediterranean products from the everyday to the exclusive

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## PRODUCT LABEL

Product Title:  
Secondary Description:  
Pack & Size:  
Outers Per Pallet:

Drained Weight:  
Country of Origin:  
Ingredients:

Instructions for Use:  
Cooking Instructions:

Storage Instructions:

Date Marking:  
Allergens:

May Contain Allergens:  
Modified Atmosphere Pack:

## NUTRITION INFORMATION

### AS SOLD INFORMATION

Constituents  
Energy kJ  
Energy kcal  
Fat  
of which saturates  
Carbohydrates  
of which sugars  
Fibre  
Protein  
Salt

### BLACK BEANS

#### Rehydrated boiled black beans in brine

6 cans x 2500G in a pack

FRANZESE LOADS THE GOODS FOR THE LEFKTRO CUSTOMER IN CONTAINER WITHOUT PALLET.

1500g drained weight

CANADA, CHINA, ETIOPIA, ARGENTINA

REHYDRATED BLACK BEANS, WATER, SALT

Can be consumed alone or as an ingredient in a soup

Can be consumed alone or as an ingredient in a soup. THE PRODUCT CAN BE HEATED ON THE HOB FOR A FEW MINUTES BEFORE BEING CONSUMED

Store in a cool, dry place and away from heat sources. Once opened, transfer to a non metallic container, keep refrigerated and use within 3 days.

BEST BEFORE. SEE LID

**3) No allergen advice needed.**

N/A

NO

|                   |             |
|-------------------|-------------|
| Portion Size g    | 0           |
| Per 100g, drained | Per Portion |
| 240               | 0           |
| 57                | 0           |
| 0.6               | 0           |
| 0.0               | 0           |
| 6.3               | 0           |
| 0.0               | 0           |
| 5.1               | 0           |
| 4.1               | 0           |
| 0.4               | 0           |

Sodium (not declared on label)

|      |      |
|------|------|
| 0.16 | 0.00 |
|------|------|

## TECHNICAL DETAILS

Shelf Life:  
Shelf Life on Delivery to Lefktro UK Ltd:  
Shelf Life Once Opened:  
Temperature on Delivery:

36 MONTHS FROM PRODUCTION DAY

18 MONTHS FROM DELIVERY DAY

3 days in a refrigerator

|         |         |         |         |
|---------|---------|---------|---------|
| MINIMUM | AMBIENT | MAXIMUM | AMBIENT |
|---------|---------|---------|---------|

Coding: Inner  
Coding: Outer  
Coding: Explanation

|  |
|--|
| INK JET  |
| INK JET  |
| V1 U XXX Y V1: FRANZESE SPA CODE U: PRODUCTION YEAR XXX: PRODUCTION DAY<br>Y: PRODUCT CODE |

#### ORGANOLEPTICAL

Appearance:

Colour:

Flavour:

Odour:

Texture:

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

|   |
|---|
| GOOD APPEARANCE, INTACT, HOMOGENOUS GRAINS, WITHIN THE LIMITS OF TOLERANCES |
| BLACK   |
| SWEET   |
| PLEASANT  |
| SOFT  |
| 0   |

#### SUITABLE FOR

Vegetarians

Vegans

Coeliacs (Gluten Free)

Kosher (Certified)

|     |  |                         |     |  |  |
|-----|--|-------------------------|-----|--|--|
| YES |  | Halal (Certified)       | YES |  |  |
| YES |  | Low Salt Diet           | NO  |  |  |
| NO  |  | Nut Allergy Sufferer    | YES |  |  |
| YES |  | Lactose Intolerant Diet | YES |  |  |

#### PHYSICAL STANDARDS

| Parameter   | Tolerance        | Frequency | Method                   |
|---|------------------|-----------|--------------------------|
| Net weight  | ≥2400g           | hourly    | internal method          |
| Drained weight  | ≥1500g           | hourly    | DECRETO 06 NOVEMBRE 2001 |
| Broken grains with cotyledons free                          | ≤ 8%             | hourly    | internal method          |
| Damaged grains with skin open over 50% of the circumference | ≤ 12%            | hourly    | internal method          |
| Stained and dark grains                                     | ≤ 3%             | hourly    | internal method          |
| Mouldy and perforated grains                                | Absent           | hourly    | internal method          |
| Skins   | ≤ 60             | hourly    | internal method          |
| Vacuum  | ≥5 cm Hg         | hourly    | internal method          |
| Foreign bodies and stones                                   | 7 on 10.000 cans | hourly    | internal method          |

#### CHEMICAL

| Parameter | Tolerance    | Frequency | Method          |
|-----------|--------------|-----------|-----------------|
| Brine     | pH 5,4 - 6,4 | hourly    | internal method |
| Salt      | < 1,0%       | hourly    | internal method |

#### MICROBIOLOGICAL

| Organism  | Tolerance | Frequency | Method          |
|---|-----------|-----------|-----------------|
| Microbiological stability with product incubation at 55 ° C x 7 days and 37 ° C x 14 days | N/A       | Every lot | Internal method |

#### PESTICIDE RESIDUES

The product complies with European and Italian laws on the maximum amount of residues of active substances tolerated in food products, including pesticides, mycotoxins, heavy metals, radionuclides, etc.

#### PACKAGING

| Type                                 | Type               | Dimensions  | Weight       |
|--------------------------------------|--------------------|-------------|--------------|
| Primary Packaging (Inner)            | TINPLATE CAN LABEL | 158X150 MM  | 240 G<br>6 G |
| Secondary Packaging (Outer)          | TRAY               | 330X480X160 | 95 G         |
| Tertiary Packaging (shrinkwrap etc.) | n/a                | n/a         | n/a          |

**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                    | 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 APPROVAL**

|          |                      |          |                          |            |            |
|----------|----------------------|----------|--------------------------|------------|------------|
| Name     | Anne Betty           | Position | Senior Technical Advisor | Issue Date | 22/06/2022 |
| Issue No | (1 for initial spec) |          |                          |            |            |