

PRODUCT LABEL

Product Title: **Truffle Pig Black Truffle Oil**
 Secondary Description: **Olive Oil with truffle flavour and truffle shavings**
 Pack & Size: 250ml Btl, 20 Btls per case
 Outers Per Pallet: 60
 Drained Weight: NA
 Country of Origin: UK
 Ingredients: Extra Virgin Olive Oil (49%), Olive Oil (49%), Flavouring, Black Truffle.
 Instructions for Use: N/A
 Cooking Instructions: N/A
 Storage Instructions: Store in a cool dry place, away from direct light
 Date Marking: Best Before date printed on the label on the side of the cap
 Allergens: **3) No allergen advice needed.**

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

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g/ml	0
Constituents	Per 100g	Per Portion
Energy kJ	3669	0
Energy kcal	892	0
Fat	98.6	0.0
of which saturates	16.1	0.0
Carbohydrates	1.0	0.0
of which sugars	0.1	0.0
Fibre	0.1	0.0
Protein	0.2	0.0
Salt	0.0	0.0
Sodium (not declared on label)	0.00	0.00

TECHNICAL DETAILS

Shelf Life: 17 Months
 Shelf Life on Delivery to Lefkto UK Ltd: Minimum 13 months
 Shelf Life Once Opened: Until best Before date
 Temperature on Delivery: MINIMUM | 5 | MAXIMUM | 20
 Coding: Inner Barcode
 Coding: Outer Barcode
 Coding: Explanation DD/MM/YYYY

ORGANOLEPTICAL

Appearance:	Clear Liquid Oil with piece of Black Truffle
Colour:	Pale Golden Yellow
Flavour:	Power But Soft Earthy Black Truffle
Odour:	Black Truffle & Olive
Texture:	Oil
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	Yes		
Coeliacs (Gluten Free)	Yes	Nut Allergy Sufferer	Yes		
Kosher (Certified)	Yes	Lactose Intolerant Diet	Yes		

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Fill level	minimum 250ml	every bottle	physical measurement of fill level from top of bottle
Bottles not damaged	must be undamaged	every bottle	physical check
Caps intact and not damaged	must be undamaged	every bottle	physical check

CHEMICAL

Parameter	Tolerance	Frequency	Method
N/A	0	0	0

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Total count	<100	Start, middle and end of	External lab testing
Ecoli	<10	Start, middle and end of	External lab testing
Enterobacteria	<10	Start, middle and end of	External lab testing
S aureus	<10	Start, middle and end of	External lab testing
Mould	<10	Start, middle and end of	External lab testing
Yeast	<10	Start, middle and end of	External lab testing
Pseudomonas	<20	Start, middle and end of	External lab testing
Salmonella	ND	Start, middle and end of	External lab testing
Listeria	ND	Start, middle and end of	External lab testing

PESTICIDE RESIDUES

N/A

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Glass Bottle with Aluminium cap	glass, metal	Bottle: 46*220mm, 233g Cap: 2.3mm height, 1.5mm diameter, 5g.	0	Yes
Secondary Packaging (Outer)	Card box	card	260*325*265mm, 340g	0	Yes
Tertiary Packaging (shrinkwrap etc.)	clear stretch pallet wrap	plastic	Depends on number of boxes on order	0	No

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 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	Yes	Lecithin	No
Added Sugar	No	Azo Dyes	No	MSG	No
Added Salt	No	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	28/04/2022
Issue No	4				