



Delivering great value Mediterranean products from the everyday to the exclusive

t 01460 242 588 e sales@lefkstro.co.uk www.lefkstro.co.uk

Lefkstro UK Ltd, Unit 3D, Lopen Business Park, Mill Lane, Lopen, Somerset TA13 5JS

PRODUCT LABEL

Product Title:	RISO MARTINOTTI ARBORIO
Secondary Description:	Arborio risotto rice
Pack & Size:	12 x 1kg
Outers Per Pallet:	84
Drained Weight:	N/A
Country of Origin:	Italy
Ingredients:	Arborio Risotto Rice
Instructions for Use:	N/A
Cooking Instructions:	Cooking time: 14-16 minutes in boiling water.
Storage Instructions:	Store in a cool, dry place. Once opened, store in an airtight container and use within 1 month.
Date Marking:	Best Before End DD/MM/YYYY
Allergens:	No allergen advice needed.
May Contain Allergens:	No
Modified Atmosphere Pack:	No

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g	45
Constituents	Per 100g	Per Portion
Energy kJ	1481	666
Energy kcal	349	157
Fat	0.5	0.2
of which saturates	0.2	0.1
Carbohydrates	79.0	35.6
of which sugars	0.2	0.1
Fibre	1.1	0.5
Protein	6.5	2.9
Salt	0.1	0.0

Sodium (not declared on label)	0.03
Alcohol (not declared on label)	
Organic Acids (not declared on label)	

TECHNICAL DETAILS

Shelf Life:	24 months
Shelf Life on Delivery to Lefkstro UK Ltd:	23 months
Shelf Life Once Opened:	1 months

Temperature on Delivery:	MINIMUM	16°C	MAXIMUM	20°C
Coding: Inner	INKJET (BBE & LOT NO. IN BOTTOM OF THE BOX)			
Coding: Outer	INKJET			
Coding: Explanation	MM+YY +PROGRESSIVE NUMBER - C2300000			

ORGANOLEPTICAL

Appearance:	Free flowing pearly rice grains
Colour:	White
Flavour:	Absent
Odour:	Characteristic - no off or musty odours
Texture:	Solid - creamy texture once cooked
Is the product packed to a known standard, e.g. Campden Grade?	No

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
Colour	White	Every lot	manual check
Moisture	Max 14.5%	Every lot	thermal weighing done UNI EN ISO
Broken	<= 2%	Every lot	manual check
Black Spot	<= 2%	Every lot	manual check
Red Grain	<= 2%	Every lot	manual check
Damaged Grains	<= 2.5%	Every lot	manual check
Chalky Grain	<= 4.5%	Every lot	manual check
Impurities	<10%	Every lot	manual check

CHEMICAL

Parameter	Tolerance	Frequency	Method
Pyrethrins	3ppm	On every raw material	accredited external laboratory
Rotetone	0.01ppm	On every raw material	accredited external laboratory
Piperonyl Butoxide	20ppm	On every raw material	accredited external laboratory
Aflatoxin B1	2ppb	On every raw material	accredited external laboratory
Total Aflatoxins	4ppb	On every raw material	accredited external laboratory
Ochratoxin A	3ppb	On every raw material	accredited external laboratory
Fumonisin	800ppb	On every raw material	accredited external laboratory
Zearalenone	100ppb	On every raw material	accredited external laboratory
DON	1250ppb	On every raw material	accredited external laboratory
Foreign Matter	Absent	On every raw material	accredited external laboratory

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
Total Bacterial Count	<1500,000 ufc/g	macro lot 500 tons	accredited external laboratory
Enterobacteriaceae	<100,000cfu/g	macro lot 500 tons	accredited external laboratory
Salmonella	Absent	macro lot 500 tons	accredited external laboratory
Staphylococcus aureus	<100ufc/g	macro lot 500 tons	accredited external laboratory
Bacillus cereus	<1000ufc/g	macro lot 500 tons	accredited external laboratory
Escherichia coli	<10ufc/g	macro lot 500 tons	accredited external laboratory

PESTICIDE RESIDUES

Every lot within parameter of EU law

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	Plastic bag	OPA NYLON 15MY/PE 120MY	L 5 cm x W 11cm H. 18cm ; 13g	0	No
	Box	Cardboard	L 5,2 cm x W 12,5cm H. 20,5 cm; 45g	100	Yes
Secondary Packaging (Outer)	Box	Cardboard	L 26 cm x W 34cm H. 21 cm; 235g	70	Yes
Tertiary Packaging (shrinkwrap etc.)	Wrap	Plastic	250g		

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	no	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	10/07/2023
Issue No	2				