



Delivering great value Mediterranean products from the everyday to the exclusive

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

PRODUCT LABEL

Product Title:	BORETTANE ONIONS IN BALSAMIC VINEGAR OF MODENA
Secondary Description:	WHOLE ONIONS IN BALSAMIC VINEGAR OF MODENA
Pack & Size:	2500 g
Outers Per Pallet:	50
Drained Weight:	1500 g
Country of Origin:	ITALY
Ingredients:	Borettane Onions, Water, Balsamic Vinegar of Modena (Wine Vinegar, Concentrated Grape Must, Colour: SULPHITE Ammonia Caramel, Sugar, Salt, Olive Oil, Acidity Regulator: Citric Acid.
Instructions for Use:	THE PRODUCT IS USED FOR DIRECT CONSUMPTION OR AS AN INGREDIENT IN CULINARY PREPARATION
Cooking Instructions:	N.A.
Storage Instructions:	COOL, DRY PLACE, AWAY FROM HEAT SOURCE
Date Marking:	LOT NUMBER - BEST BEFORE: DD/MM/YYYY
Allergens:	For allergens, see ingredients in bold. SULPHITES
May Contain Allergens:	NO CROSS CONTAMINATION WITH OTHER ALLERGENS
Modified Atmosphere Pack:	NO

NUTRITION INFORMATION

AS SOLD INFORMATION	Portion Size g	50
Constituents	Per 100g	Per Portion
Energy kJ	298	149
Energy kcal	70	35
Fat	0.3	0.2
of which saturates	0.1	0.1
Carbohydrates	15.1	7.6
of which sugars	13.9	7.0
Fibre	1.6	0.8
Protein	1.0	0.5
Salt	1.2	0.6

Sodium (not declared on label)	0.48
Alcohol (not declared on label)	0.0
Organic Acids (not declared on label)	0.0

TECHNICAL DETAILS

Shelf Life:	36 MONTHS
Shelf Life on Delivery to Lefktro UK Ltd:	25 MONTHS

Shelf Life Once Opened:	15 DAYS KEEP IN THE REFRIGERATOR IN A CLOSED CONTAINER IMMERSED IN ITS LIQUID			
Temperature on Delivery:	MINIMUM	AMBIENT	MAXIMUM	AMBIENT
Coding: Inner	LX NNN			
Coding: Outer	N.A.			
Coding: Explanation	L=LOT; X=PRODUCTION YEAR; NNN=PRODUCTION DAY			

ORGANOLEPTICAL

Appearance:	WHOLE LIGHT BROWN/BROWN ONIONS IN BROWN LIQUID CONTAINING BALSAMIC VINEGAR			
Colour:	FROM LIGHT TO DARK BROWN			
Flavour:	SWEET AND SOUR			
Odour:	CHARACTERISTIC OF ACIDIFIED ONION			
Texture:	FIRM CONSISTENCY			
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	NO
Coeliacs (Gluten Free)	YES	Nut Allergy Sufferer	YES
Kosher (Certified)	NO	Lactose Intolerant Diet	YES

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Colour	FROM LIGHT TO DARK BROWN	ONCE/3000 PZ	VISUAL
Odour	CHARACTERISTIC OF ACIDIFIED ONION	ONCE/3000 PZ	VISUAL
Texture	FIRM CONSISTENCY	ONCE/3000 PZ	VISUAL
Flavour	SWEET AND SOUR	ONCE/3000 PZ	VISUAL

CHEMICAL

Parameter	Tolerance	Frequency	Method
PH	3,7±0,3	ONCE/3000 PZ	POTENTIOMETRIC
ACIDITY	0,8±0,3	ONCE/3000 PZ	TITRATION
SALT	1,7±0,3	ONCE/3000 PZ	POTENTIOMETRIC/TITRATION

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
MICROORGANISMS AT 30°C	1000 ufc/g	ONCE/THREE YEARS	UNI EN ISO 4833-1:2022
LACTIC ACID BACTERIA	500 ufc/g	ONCE/THREE YEARS	ISO 15214:1998
BACILLUS CEREUS	100 ufc/g	ONCE/THREE YEARS	UNI EN ISO 7932:2020/COR 1:2020
SULPHITE-REDUCING CLOSTRIDIA	<10 ufc/g	ONCE/THREE YEARS	ISO 15213-1:2023
YEAST AND MOULDS	100 ufc/g	ONCE/THREE YEARS	ISO 21527-2:2008
SALMONELLA	ND/25g	ONCE/THREE YEARS	AFNOR BRD 07/06-07/04
LISTERIA MONOCYTOGENES	ND/25g	ONCE/THREE YEARS	AFNOR BRD 07/10-04/05

PESTICIDE RESIDUES

ACCORDING TO REGULATION (EU) N. 396/2005 FOR BORETTANE ONIONS

PACKAGING

Type	Component	Material	Dimensions & Weight	% from recycled material	Recyclable?
Primary Packaging (Inner)	TIN	TINPLATE	155 X 151 mm - 0,240 kg	0	YES

Secondary Packaging (Outer)	SHRINKWRAP	LDPE04	48 X 32 X 15,1 cm - 0,052 kg	0	YES
	TRAY	PAP20	48 X 32 cm - 0,060 kg	0	YES
Tertiary Packaging (shrinkwrap etc.)	PLASTIC FILM	LDPE04	80 x 120 x 166 cm - 0,300 kg	0	YES
	WOOD (PALLET)		80 x 120 cm - 20 kg		

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	Casine	NO	Other Seeds	NO
Barley	NO	Celery	NO	Whey	NO
Oats	NO	Cocoa	NO	Yeast and derivatives	NO
Garlic	NO	Crustaceans / Shellfish	NO	Sulphites	YES
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	YES	Azo Dyes	NO	MSG	NO
Added Salt	YES	Artificial Colour	YES	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	06/02/2024
Issue No	1				