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PRODUCT LABEL

Product Title: FIVE BEAN SALAD

Secondary Description: A mix of rehydrated and boiled white beans, red kidney beans, butter beans, chickpeas and

borlotti beans in brine.

Pack & Size: 6 cans x 2500G in a pack

Outers Per Pallet: FRANZESE LOADS THE GOODS FOR THE LEFKTRO CUSTOMER IN CONTAINER WITHOUT

PALLET.

Drained Weight: 1500G DRAINED WEIGHT

Country of Origin: CANADA, ARGENTINA, USA, CHINA, POLAND, ITALY

Ingredients: Mixed Beans in Variable Proportions (White Beans, Red Kidney Beans, Butter Beans, Chickpeas, Borlotti Beans),

Water, Salt.

Instructions for Use: Can be consumed alone or as an ingredient in a soup

Cooking Instructions: 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

Storage Instructions: 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.

Date Marking: BEST BEFORE. SEE LID

Allergens: 3) No allergen advice needed.

May Contain Allergens: N/A

Modified Atmosphere Pack: NO

NUTRITION INFORMATION

AS SOLD INFORMATION

Constituents Energy kJ

Energy kcal

Fat

of which saturates

Carbohydrates of which sugars

Fibre Protein Salt

Sodium (not declared on label)

Portion Size g	0
Per 100g	Per Portion
404	0
96	0
1.1	0.0
0.0	0.0
12.0	0.0
0.0	0.0
6.5	0.0
6.3	0.0
0.2	0.0

0.08	0.00

TECHNICAL DETAILS

Shelf Life: 36 MONTHS FROM PRODUCTION DAY

Shelf Life on Delivery to Lefktro UK 18 MONTHS FROM DELIVERY DAY

Ltd:

Shelf Life Once Opened: 3 days in a refrigerator

Temperature on Delivery: MINIMUM AMBIENT MAXIMUM AMBIENT

Coding: Inner INK JET

Coding: Outer INK JET

Coding: Explanation V1 U XXX Y V1: FRANZESE SPA CODE U: PRODUCTION YEAR XXX: PRODUCTION DAY

Y: PRODUCT CODE

ORGANOLEPTICAL

Appearance: good appearance, intact, homogeneous grains, within the limits of tolerances

Colour: lively and defined of each bean

NO

Flavour: SWEET

Odour: PLEASANT

Texture: SOFT

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

SUITABLE FOR

Vegetarians
Vegans
Coolings (Clutton Free)

Coeliacs (Gluten Free) Kosher (Certified)

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

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
Net weight	≥2500g	hourly	internal method
Drained weight	≥1500g	hourly	DECRETO 06 NOVEMBRE 2001
Broken grains with cotyledons free	≤8%	hourly	internal method
Damaged grainswith skin open ove	≤ 12%	hourly	internal method
Stained and dark grains	≤ 3%	hourly	internal method
Mouldy and perforated grains	Absent	hourly	internal method
Skins	≤ 180	hourly	internal method
Vacuum	≥5 cm Hg	hourly	internal method
Foreign bodies and stones	7 on 10.000 cans	#REF!	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
Count of colonies at 30°C	<10 cfu/g	monthly, random	count
Yeast & mould	<10 cfu/g	monthly, random	count

PESTICIDE RESIDUES

The product complies with European and Italian laws on the maximum amount of residues of

PACKAGING

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Type	Туре	Dimensions	Weight
Primary Packaging (Inner)	TINPLATE CAN LABEL	158x150 MM	240 G 6 G
Secondary Packaging (Outer)	TRAY SHRINK FILM	470x320x70 mm	60 G 45 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	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	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	14/01/2025		
Issue No	2	•		•	_		