



Delivering great value Mediterranean products from the everyday to the exclusive

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

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

PRODUCT LABEL

| | |
|---------------------------|--|
| Product Title: | ACETO BALSAMICO DI MODENA IGP - FATTORIA ESTENSE |
| Secondary Description: | n/a |
| Pack & Size: | 5000ml x 2 |
| Outers Per Pallet: | 90 CASES PER PALLET (100X120CM) |
| Drained Weight: | N.A. |
| Country of Origin: | ITALY |
| Ingredients: | WINE VINEGAR (SULPHITES), CONCENTRATED GRAPE MUST (SULPHITES), COLOUR: CARAMEL E150D (SULPHITES) |
| Instructions for Use: | Condiment, product for cooking. ONLY FOR PROFESSIONAL USE |
| Cooking Instructions: | Raw or in preparation of various dishes also cooked. |
| Storage Instructions: | Better avoid lengthened and direct exposure to sun rays. Better keep temperature between 5 and 50 Celsius degrees |
| Date Marking: | Not subject to deterioration and expiration. EU Regulation exempt vinegar from the indication of date of minimum durability. |
| Allergens: | 1) For allergens, see ingredients in bold. Sulphites |
| May Contain Allergens: | n/a |
| Modified Atmosphere Pack: | NO |

NUTRITION INFORMATION

AS SOLD INFORMATION

| Constituents | Per 100ml | Per Portion |
|--------------------|-----------|-------------|
| Energy kJ | 340 | 51 |
| Energy kcal | 80 | 12 |
| Fat | 0.0 | 0.0 |
| of which saturates | 0.0 | 0.0 |
| Carbohydrates | 19.0 | 2.9 |
| of which sugars | 19.0 | 2.9 |
| Fibre | 0.0 | 0.0 |
| Protein | 1.0 | 0.2 |
| Salt | 0.0 | 0.0 |

| | | |
|--------------------------------|------|------|
| Sodium (not declared on label) | 0.01 | 0.00 |
|--------------------------------|------|------|

TECHNICAL DETAILS

| | |
|--|--|
| Shelf Life: | Not subject to deterioration and expiration. EU regulation , exempt vinegar from the indication of date of minimum durability. |
| Shelf Life on Delivery to Lefkthro UK Ltd: | Not subject to deterioration and expiration. EU regulation , exempt vinegar from the indication of date of minimum durability. |

| | | | | |
|--------------------------|--|---|---------|----|
| Shelf Life Once Opened: | NA Better avoid lengthened and direct exposure to sun rays. Better keep temperature between 5 and 50 Celsius degrees. | | | |
| Temperature on Delivery: | MINIMUM | 5 | MAXIMUM | 50 |
| Coding: Inner | Batch number | | | |
| Coding: Outer | Batch number | | | |
| Coding: Explanation | Batch numebr is composed by 4 digits: the first indicates the year,the others indicate the progressive number of production during the year: es. L9123 is the 123rd prduction of the year 2009 | | | |

ORGANOLEPTICAL

| | |
|--|------------|
| Appearance: | LIQUID |
| Colour: | DARK BROWN |
| Flavour: | BALSAMIC |
| Odour: | INTENSE |
| Texture: | SYRUPY |
| Is the product packed to a known standard, e.g. Campden Grade? | NA |

SUITABLE FOR

| | | | | | |
|------------------------|-----|-------------------------|-----|--|--|
| Vegetarians | YES | Halal (Certified) | NO | | |
| Vegans | YES | Low Salt Diet | YES | | |
| Coeliacs (Gluten Free) | YES | Nut Allergy Sufferer | YES | | |
| Kosher (Certified) | NO | Lactose Intolerant Diet | YES | | |

PHYSICAL STANDARDS

| Parameter | Tolerance | Frequency | Method |
|---------------------------|-----------|------------|----------------------|
| DENSITY- SPECIFIC GRAVITY | ≥ 1,06 | EACH BATCH | OIV MA-AS2-01A R2009 |

CHEMICAL

| Parameter | Tolerance | Frequency | Method |
|-----------------------------------|------------|----------------|--|
| TOTALE ACIDITY AS ACETIC ACID | ≥ 6 | EACH BATCH | DM 12/3/86 G.U. 161 del 14/7/86 ALL II |
| ALCOHOL CONTENT BY VOLUME | ≤ 1,5 | EACH BATCH | DM 12/3/86 G.U. 161 del 14/7/86 ALL V |
| REDUCING SUGAR AS INVERTED SUGARS | ≥ 110 g/l | EACH BATCH | MI 004 REV 11 2013 |
| TOTAL DRY EXTRACT | ≥ 30 g/l | EACH BATCH | DM 12/3/86 G.U. 161 del 14/7/86 ALL VI |
| TOTAL DRY EXTRACT SUGAR DEDUCTED | ± 9,4 | EACH BATCH | DM 12/3/86 G.U. 161 del 14/7/86 ALL VI |
| TOTALE SULPHUROUS ANHYDRIDE | ≤ 100 mg/l | EACH BATCH | MI 073 REV 2 2013 |
| ASHES | ≥ 2,5 g/l | EACH BATCH | OIV - RESOLUTION OENO 58/2000 |
| LEAD | < 0,3 mg/l | 3 TIMES A YEAR | DM 12/3/86 GU SO N.161 14/7/86 METHOD XXXIV |
| COPPER | < 1 mg/l | 3 TIMES A YEAR | OIV-Resolution OENO 64/2000 |
| ZINC | < 5 mg/l | 3 TIMES A YEAR | DM 12/3/86 GU SO N.161 14/7/86 METHOD XXXIII |

MICROBIOLOGICAL

| Organism | Tolerance | Frequency | Method |
|----------|-----------|-----------|--------|
| n/a | n/a | n/a | 0 |

PESTICIDE RESIDUES

| |
|--|
| No episodes of high levels of pesticides in the company's history; compliance with limits is guaranteed by the raw material supplier; periodic checks of conformity on the finished product are therefore deemed sufficient (METHOD GC-MS) |
|--|

PACKAGING

| Type | Type | Dimensions | Weight |
|--------------------------------------|---------------------------|------------------|--------|
| Primary Packaging (Inner) | PLASTIC CAN + PLASTIC CAP | H.245 W.190 L160 | 240 g |
| Secondary Packaging (Outer) | CARTON BOX 2 CAN | H.270 W.200 L340 | 150 g |
| Tertiary Packaging (shrinkwrap etc.) | shrink wrap | for 1 pallet | 100g |

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 | 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 | NO | Lecithin | NO |
| Added Sugar | NO | Azo Dyes | NO | MSG | NO |
| Added Salt | NO | 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 | Technical Assistant | Issue Date | 09/07/2015 |
| Issue No | 1 | | | | |