



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:  
 Secondary Description:  
 Pack & Size:  
 Outers Per Pallet:  
 Drained Weight:  
 Country of Origin:  
 Ingredients:  
 Instructions for Use:  
 Cooking Instructions:  
 Storage Instructions:

<b>Ancora Rice</b>
<b>Round Grain White Rice</b>
12 x 1Kg: 5 x 5Kg
1Kg: 80 5Kg: 40
NA
Spain
Rice 100%
N/A
Two measures of rice and 3 of water. Bring water to boil, add rice and simmer for 15-20 minutes
Store in a cool, dry place away from moisture and not exposed to direct sunlight and high temperatures
Best Before end: side of pack (1Kg) back of pack (5Kg)
<b>3) No allergen advice needed.</b>
<b>None</b>
No.

Date Marking:  
 Allergens:

May Contain Allergens:  
 Modified Atmosphere Pack:

**NUTRITION INFORMATION**

**AS SOLD INFORMATION**

Constituents  
 Energy kJ  
 Energy kcal  
 Fat  
 of which saturates  
 Carbohydrates  
 of which sugars  
 Fibre  
 Protein  
 Salt

Portion Size g	75
Per 100g	Per Portion
1494	1120
352	264
0.8	0.6
0.2	0.2
78.5	58.9
0.2	0.2
1.3	1.0
7.0	5.3
0.0	0.0

Sodium (not declared on label)

0.00	0.00
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**TECHNICAL DETAILS**

Shelf Life:  
 Shelf Life on Delivery to Lefkstro UK Ltd:  
 Shelf Life Once Opened:  
 Temperature on Delivery:

24 months			
22 months			
Until Best before End Date			
MINIMUM	ambient	MAXIMUM	ambient

Coding: Inner

Packaging batch: XXYY (XX: Week; YY: Year) / Milling Batch: xxx yy (xxx is the order number of milling. Depends of the rice variety or type. Yy is the crop year)

Coding: Outer

NA

Coding: Explanation

Best Before End: MMM YYYY eg. AUG 2018

**ORGANOLEPTICAL**

Appearance:

Round kernels of uniform white colour

Colour:

Round kernels of uniform white colour

Flavour:

Characteristic flavour

Odour:

Characteristic odour

Texture:

A little sticky once cooked

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
Broken Grains	5% max	On each final product	Physically determined by the lab. Technician
Red-Streaked Grains	3% max	On each final product	Physically determined by the lab. Technician
Heat Damaged Grains	0.05% max	On each final product	Physically determined by the lab. Technician
Chalky Grains	3.5% max	On each final product	Physically determined by the lab. Technician
Damaged Grains	1.5% max	On each final product	Physically determined by the lab. Technician
Paddy Grains	0.1% max	On each final product	Physically determined by the lab. Technician
Other Varieties	5% max	On each final product	Physically determined by the lab. Technician
Average Length of grain	5.6mm	On each final product	Physically determined by the lab. Technician
Length/Width ratio	3:2	On each final product	Physically determined by the lab. Technician
1000 grains weight	26.6g	On each final product	Physically determined by the lab. Technician

**CHEMICAL**

Parameter	Tolerance	Frequency	Method
Moisture	0.15	Checked on each raw material delivery and on each batch.	Calibrated Hygrometer
Pesticides	EU Regulation	Every six months and on demand	Approved by ENAC
Heavy metals	EU Regulation	Every six months and on demand	Approved by ENAC

**MICROBIOLOGICAL**

Organism	Tolerance	Frequency	Method
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TVC	100,000 cfu/g	Every six months and on demand	NF EN ISO 4833-1
Total Coliforms	100 cfu/g	Every six months and on demand	NF ISO 4832
E. Coli	10 cfu/g	Every six months and on demand	NF ISO 16649-2
S. Aureus	100 cfu/g	Every six months and on demand	NF EN ISO 6888-2
B Cereus	100 cfu/g	Every six months and on demand	BKR 23/06-02/10
Salmonella	Absent in 25g	Every six months and on demand	BRD 07/11-12/05
Yeasts & Moulds	100 cfu/g	Every six months and on demand	NF V08/059
<b>PESTICIDE RESIDUES</b>	Tested to EU regs every 6 months and on demand. Controlled under HACCP plan. Example analysis attached separately		

### PACKAGING

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	PLASTIC BAG 1Kg	310mm x 285mm x 56um	1 kg: 4,7 g approx.
	PLASTIC BAG 5Kg	550mm x 450mm x 150um	5Kg: 27 g approx.
Secondary Packaging (Outer)	PLASTIC BAG 12X1 KG	1 kg: WIDTH: 550mm x 90 micron	1 kg: 41,6 g (approx)
	PLASTIC BAG 5X5 Kg	5kg: 500 x 730mm x 87,5 micron	5kg: 62 g (approx)
Tertiary Packaging (shrinkwrap etc.)	PALLET PALLET WRAP	120 x 80 cm 435 mm x 10 micron	20 kg approx. 300 gr approx.

### 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	Technical Assistant	Issue Date	23/01/2017
Issue No	1				