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PRODUCT LABEL

Product Title: POLYFLORA HONEY

Secondary Description: Honey produced by bees after collecting the nectar from many different types of flower

Pack & Size: 3kg x 4

Outers Per Pallet: 54

Drained Weight: NA

Country of Origin: BLEND OF EUROPEAN AND NON-EUROPEAN HONEY

Ingredients: 100% Polyflora Honey

Instructions for Use: Honey is a natural product, it may begin to crystallise; should this happen, place the bottle in warm water.

Cooking Instructions:

Storage Instructions: STORE AT ROOM TEMPERATURE, AWAY FROM DIRECT SUNLIGHT.

Date Marking: Lot and Best before end: SEE LID

Allergens: none

May Contain Allergens: Does not contains allergens

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

Portion Size g	20
Per 100g	Per Portion
1417	283
334	67
0.1	0.0
0.1	0.0
83.0	16.6
70.0	14.0
0.1	0.0
0.1	0.0
0.0	0.0

0.00

TECHNICAL DETAILS

Sodium (not declared on label)

Shelf Life: 3

Shelf Life on Delivery to Lefktro UK Ltd:

Shelf Life Once Opened:

Temperature on Delivery:

Coding: Inner

Coding: Outer

Coding: Explanation

3 years

2 years

Until best before date

MINIMUM

15C

MAXIMUM

30C

LOT: DDDYYXXX

NA

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LOT: (DDDYYXXX) D: number agenda in a a year. Y: The last two digits of the year number in force at the time of entry to the laboratory. X: correlative are assigned based on the order of entry to the laboratory on the same day.

ORGANOLEPTICAL

Appearance:

Liquid state

Colour:

50-90mm Pfund.

1 Polyflora Honey 3Kg Lefktro brand 2.xlsx

Sweet Flavour: Odour: Soft floral Crystallization in small crystals Texture: Is the product packed to a known NO

standard, e.g. Campden Grade?

SUITABLE FOR

Vegetarians Vegans Coeliacs (Gluten Free) Kosher (Certified)

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

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
HUMIDITY	<20%	In each batch	Refractometric
COLOUR	50-90mm Pfund	In each batch	Colorimetric

CHEMICAL

Parameter	Tolerance	Frequency	Method
HMF	<40 ppm	In each batch	Spectrophotometer
FRUCTOSE+GLUCOSE	>60 %	In each batch	Enzymatic

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method	
Total aerobic	<10000 ufc/g	four-monthly, self-control	plate counting	
Moulds	<100 ufc/g	four-monthly, self-control	plate counting	
Salmonella	Absence in 25g	four-monthly, self-control	plate counting	
Total enterobacteria	Absence	four-monthly, self-control	plate counting	
E. coli	Absence	four-monthly, self-control	plate counting	
Shigella	Absence in 25g	four-monthly, self-control	plate counting	
Clostridium botulinum (spores)	Absence	four-monthly, self-control	plate counting	
Listeria monocytogenes	<100 ufc/g	four-monthly, self-control	plate counting	
Yeasts	<100 ufc/g	four-monthly, self-control	plate counting	
PESTICIDE RESIDIJES	Posticides and hee treatment residues analysis in raw material. Frequency, in each hatch of raw			

PESTICIDE RESIDUES

Pesticides and bee treatment residues analysis in raw material. Frequency: in each batch of raw material

PACKAGING

Туре	Туре	Dimensions	Weight
Primary Packaging (Inner)	PP cube	Height: 160mm	0,138 kg
	PP lid	Diameter: 154mm	
	Metallic lid		
Secondary Packaging (Outer)	Carton box	352x352x165 mm	0,36 kg
Tertiary Packaging (shrinkwrap etc.)	Pallet	1.20 X 0.80 m	22 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	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	22/06/2018	
Issue No	1			•		