

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, <u>we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.</u>

#### PRODUCT SPECIFICATION

FRESH BEEF MINCE 2.5kg (Red Tractor) **ADDRESS** TRAYMOOR LTD, KINGSTONS, MATCHING LANE, WHITE RODING, DUNMOW, CM6 1RP. **EC LICENSE** UK 1065 ANDREW HYDE andy@traymoor.co.uk **CONTACT DETAILS** TEL: 01279 876033 CONTACT OUT OF PAUL BUCKLEY: 07496 639 602 **HOURS INGREDIENTS** 100% Ground Beef - No Added water DESCRIPTION Cuts of beef - Reddish Brown in colour Traymoor Product Code: MIN25 Produced in the UK using the finest ingredients for Label MINCED BEEF Lot number Minced in Born in Reared in : 755 : VK 1065 EC : IRL : IRL Slaughtered In: 604 Best Before

Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hvde	1	12/09/2019	New Issue	1 of 3

03-10-19

## PRODUCT SPECIFICATION

		FRESH BEEF MINCE 2.5kg (Red Tractor)
ORIGIN	UK	
PROCESS OVERVIEW	cuts o	f beef trimmed minced twice and vacuum packed
WEIGHT EACH UNIT	2.5kg	
PACKAGING	VACU	MN PACKED
SHELF LIFE		EN – 12 MONTHS I – 7 DAYS FROM DATE OF PRODUCTION
STORAGE		EN -15°C TO -25°C
	FRESH	I O°C TO 4°C
NUTRITIONAL VALUE	PER 1	00G RAW
ENERGY KCAL PROTEIN	215 19	g
CARBOHYDRATES	0	g
SUGAR SALT	0	g
FAT	15	g g

Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	12/09/2019	New Issue	2 of 3

# PRODUCT SPECIFICATION

# FRESH BEEF MINCE 2.5kg (Red Tractor)

## DIET INTOLERANCE INFORMATION

FREE FROM ADDITIVES  FREE FROM AZO COLOURS  FREE FROM BENZOATES  FREE FROM BHA/BHT  FREE FROM EGG/EGG DERIVATIVES  FREE FROM GLUTEN  FREE FROM GLUTAMATE	Y Y Y Y Y Y Y Y
FREE FROM BENZOATES FREE FROM BHA/BHT FREE FROM EGG/EGG DERIVATIVES FREE FROM GLUTEN	Y Y Y Y
FREE FROM BHA/BHT FREE FROM EGG/EGG DERIVATIVES FREE FROM GLUTEN	Y Y Y
FREE FROM EGG/EGG DERIVATIVES FREE FROM GLUTEN	Y
FREE FROM GLUTEN	Υ
FREE FROM GLUTAMATE	Υ
FREE FROM MILK/MILK DERIVATIVES	Υ
FREE FROM ANY NUT OR NUT DERIVATIVES	Υ
FREE FROM NUTS/NUT PRODUCTS (AS PROCESS AID)	Υ
FREE FROM PEANUTS OR PEANUT DERIVATIVES	Υ
FREE FROM SOYA/SOYA DERIVATIVES	Υ
FREE FROM SULPHUR DIOXIDE	Υ
SUITABLE FOR VEGETARIAN PRODUCTS	N
SUITABLE FOR VEGANS	N
FREE FROM WHEAT AND WHEAT DERIVATIVES	Υ
FREE FROM CRUSTACEANS	Υ
FREE FROM FISH	Υ
FREE FROM CELERY	Υ
FREE FROM MUSTARD	Υ
FREE FROM SESAME SEED	Υ
FREE FROM LUPIN	Υ
FREE FROM MOLLUSCS	Υ

Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	12/09/2019	New Issue	3 of 3