#### PRODUCT SPECIFICATION

SIRLOIN STEAK 168g (Red Tractor)

(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, 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.

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**HOURS** 

INGREDIENTS 100% Beef

DESCRIPTION

Cuts of beef - Reddish Brown in colour

Traymoor Product Code: SIRLOIN6

Label



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## **PRODUCT SPECIFICATION**

		SIRLOIN STEAK 168g (Red Tractor)				
		SINCOIN STEPH 1908 (New Huctor)				
ORIGIN	UK					
PROCESS OVERVIEW	EW Whole beef striploin cut into 168g steak, trimmed and vacuum pack					
WEIGHT EACH UNIT	168g					
PACKAGING	VACUI	MN PACKED				
SHELF LIFE	FROZEN – 12 MONTHS					
	FRESH	- 7 DAYS FROM DATE OF PRODUCTION				
STORAGE FROZEN -15°C TO -25°C						
FRESH O°C TO 4°C						
NUTRITIONAL	PER 10	00G RAW				
VALUE						
ENERGY KCAL	213					
PROTEIN	27.6	g				
CARBOHYDRATES	0	g				
SUGAR	0	g				
SALT	0	g				
FAT	11.4	g				

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## PRODUCT SPECIFICATION

# SIRLOIN STEAK 168g (Red Tractor)

#### **DIET INTOLERANCE INFORMATION**

INTOLERANCE INGREDIENTS	YES/NO
FREE FROM ADDITIVES	Υ
FREE FROM AZO COLOURS	Υ
FREE FROM BENZOATES	Υ
FREE FROM BHA/BHT	Υ
FREE FROM EGG/EGG DERIVATIVES	Υ
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

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