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</u> 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.

PRODUCT SPECIFICATION

FRESH STEAK MINCE 2.5kg (Red Tractor)

ADDRESS

TRAYMOOR LTD, KINGSTONS, MATCHING LANE, WHITE RODING, DUNMOW,

CM6 1RP.

EC LICENSE

UK 1065

CONTACT DETAILS

ANDREW HYDE andy@traymoor.co.uk

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:

MINCESTE

Label



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PRODUCT SPECIFICATION

		EDECIJ CETAVA MARIA DA LA		
		FRESH STEAK MINCE 2.5kg (Red Tractor)		
ORIGIN	UK			
PROCESS OVERVIEW	Beef	Cuts trimmed minced twice and vacuum packed		
WEIGHT EACH UNIT	2.5kg			
PACKAGING	VACUMN 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 VALUE	PER 1	00G RAW		
ENERGY KCAL PROTEIN CARBOHYDRATES SUGAR SALT FAT	215 19 0 0 0 15	g g g g		

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PRODUCT SPECIFICATION

FRESH STEAK MINCE 2.5kg (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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