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PRODUCT SPECIFICATION

PORK LEG B&R (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 HOURS PAUL BUCKLEY : 07496 639 602

INGREDIENTS 100% Pork

DESCRIPTION
 Grey - pink coloured meat

Traymoor Product Code: POLBR

Label

Produced in the UK using the finest ingredients for



**PORK LEG
(BONED & ROLLED)**

Use By	269
03-10-19	
kg 1.000	



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PRODUCT SPECIFICATION

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ORIGIN	UK
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PROCESS OVERVIEW	Pork leg, deboned, rolled and netted
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WEIGHT EACH UNIT	5kg
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PACKAGING	VACUMN PACKED
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SHELF LIFE	FROZEN – 12MONTHS FRESH – 7 DAYS FROM DATE OF PRODUCTION
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STORAGE	FROZEN -15°C TO -25°C FRESH 0°C TO 4°C
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NUTRITIONAL VALUE	PER 100G RAW
ENERGY KCAL	273
PROTEIN	26.8 g
CARBOHYDRATES	0 g
SUGAR	0 g
SALT	0 g
FAT	17.6 g

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PORK LEG B&R (Red Tractor)

DIET INTOLERANCE INFORMATION

INTOLERANCE INGREDIENTS	YES/NO
FREE FROM ADDITIVES	Y
FREE FROM AZO COLOURS	Y
FREE FROM BENZOATES	Y
FREE FROM BHA/BHT	Y
FREE FROM EGG/EGG DERIVATIVES	Y
FREE FROM GLUTEN	Y
FREE FROM GLUTAMATE	Y
FREE FROM MILK/MILK DERIVATIVES	Y
FREE FROM ANY NUT OR NUT DERIVATIVES	Y
FREE FROM NUTS/NUT PRODUCTS (AS PROCESS AID)	Y
FREE FROM PEANUTS OR PEANUT DERIVATIVES	Y
FREE FROM SOYA/SOYA DERIVATIVES	Y
FREE FROM SULPHUR DIOXIDE	Y
SUITABLE FOR VEGETARIAN PRODUCTS	N
SUITABLE FOR VEGANS	N
FREE FROM WHEAT AND WHEAT DERIVATIVES	Y
FREE FROM CRUSTACEANS	Y
FREE FROM FISH	Y
FREE FROM CELERY	Y
FREE FROM MUSTARD	Y
FREE FROM SESAME SEED	Y
FREE FROM LUPIN	Y
FREE FROM MOLLUSCS	Y

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