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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.

**PRODUCT SPECIFICATION**
**PORK DICED LEG (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](mailto:andy@traymoor.co.uk)  
 TEL: 01279 876033

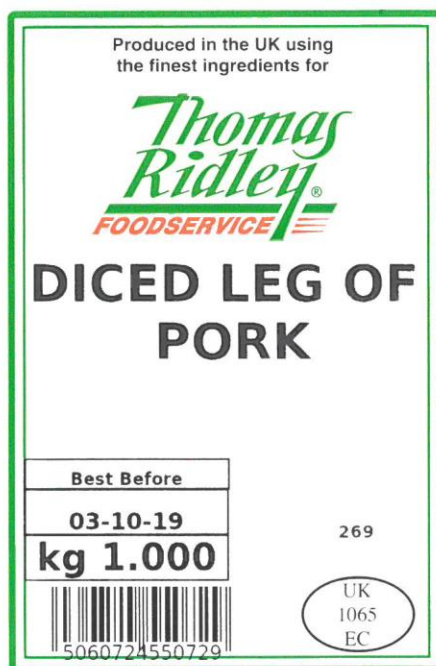
CONTACT OUT OF HOURS PAUL BUCKLEY : 07496 639 602

INGREDIENTS 100% Pork

DESCRIPTION  
 Grey - pink coloured Meat

Traymoor Product Code: POLEGDICE

Label



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**PRODUCT SPECIFICATION**

PORK DICED LEG (Red Tractor)

ORIGIN                      UK

PROCESS OVERVIEW      Pork leg, deboned, diced and vacuum packed

WEIGHT EACH UNIT      2.5kg

PACKAGING                VACUMN PACKED

SHELF LIFE                FROZEN – 12MONTHS  
FRESH – 7 DAYS FROM DATE OF PRODUCTION

STORAGE                  FROZEN -15°C TO -25°C  
FRESH 0°C TO 4°C

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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## DIET INTOLERANCE INFORMATION

<b>INTOLERANCE INGREDIENTS</b>	<b>YES/NO</b>
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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