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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

Fresh Pork Liver (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 Pig Liver

DESCRIPTION
Pig Liver – Dark red brown in colour

Traymoor Product Code: PIGLIV



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ORIGIN	UK
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PROCESS OVERVIEW	Pigs liver sliced and vacuum packed
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WEIGHT EACH UNIT	1kg approx
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PACKAGING	VACUMN PACKED
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SHELF LIFE	FROZEN – 6MONTHS FRESH – 5 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	140
PROTEIN	22.1 g
CARBOHYDRATES	3.2 g
SUGAR	0 g
SALT	0 g
FAT	3.7 g

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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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