

PRODUCT SPECIFICATION

PORK SAUSAGE MEAT

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As product information, ingredients, nutritional guides and dietary or allergy addisonable, change from time to time, we recommend that you always carefully.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, <u>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.</u>

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HOURS

INGREDIENTS pork(70%), water, rusk(WHEAT flour, salt, e503-ii), pea starch, herbs, salt, emulsifier sodium diphosphate(e450a), WHEAT flour, flavour enhancer(e621), spices, flavouring preparation (spice & herb extracts), preservative(e223)(SULPHUR DIOXIDE).

DESCRIPTION
PALE PINK COLOUR WITH VISIBLE MEAT FLECKS

Traymoor Product Code: SAUSMEATP

Label

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PRODUCT SPECIFICATION

PORK SAUSAGE MEAT						
ORIGIN	UK					
PROCESS OVERVIEW	MINIC	ED AND MIVED DACKED TO THE BEOLUBED SIZE				
PROCESS OVERVIEW	SS OVERVIEW MINCED AND MIXED, PACKED TO THE REQUIRED SIZE					
WEIGHT EACH UNIT	454g					
PACKAGING	VACUMN PACKED					
SHELF LIFE	FROZEN – 12 MONTHS					
	FRESH – 5 DAYS FROM DATE OF PRODUCTION					
STORAGE	FROZEN -15°C TO -25°C					
	FRESH O°C TO 4°C					
NU ITRITION A	255 44					
NUTRITIONAL VALUE	PER 100G RAW					
VALUE						
ENERGY KCAL	272					
PROTEIN	12.0	g				
CARBOHYDRATES	9.5	g				
SUGAR	0	g				
SALT	0	g				
FAT	21.2	g				

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PORK SAUSAGE MEAT

DIET INTOLERANCE INFORMATION

INTOLERANCE INGREDIENTS	YES/NO
FREE FROM ADDITIVES	N
FREE FROM AZO COLOURS	Υ
FREE FROM BENZOATES	Υ
FREE FROM BHA/BHT	Υ
FREE FROM EGG/EGG DERIVATIVES	Υ
FREE FROM GLUTEN	N
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
EDEC EDOLACIA DI MADE	
FREE FROM SULPHUR DIOXIDE	N
SUITABLE FOR VEGETARIAN PRODUCTS	N
SUITABLE FOR VEGANS	N
FREE FROM WHEAT AND WHEAT DERIVATIVES	N
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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