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 reby upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

PRODUCT SPECIFICATION

FRESH STEAK BRAISING STEAK (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% Beef

DESCRIPTION

Cuts of beef - Reddish Brown in colour

Traymoor Product Code: BRAISE

Label

Produced in the UK using the finest ingredients for **BRAISING STEAK** : 730 Lot number : UK Born in : U K Reared In Slaughtered in : U K Slaughter Number : 4071 : U K **Cutting in Cutting Number** : 2469 : UK 1065 EC Further Cut In Best Before 03-10-19 1065

Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	12/09/2019	New Issue	1 of 3

PRODUCT SPECIFICATION

	FRESH STEAK BRAISING STEAK (Red Tractor)				
ORIGIN	UK				
PROCESS OVERVIEW	Beef cuts trimmed and cut into 170g steak and vacuum pack				
WEIGHT EACH UNIT	5 x 170				
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 100G RAW				
ENERGY KCAL PROTEIN CARBOHYDRATES SUGAR SALT FAT	213 27.6 g 0 g 0 g 0 g 11.4 g				

Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hvde	1	12/09/2019	New Issue	2 of 3

PRODUCT SPECIFICATION

FRESH STEAK BRAISING STEAK (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

Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	12/09/2019	New Issue	3 of 3