

by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

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>

PRODUCT SPECIFICATION

Fresh Lamb Shoulder Boned and Rolled (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% Lamb

DESCRIPTION
Reddish Brown meat

Traymoor Product Code: LASHOUL

LABEL:



Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	10/09/2019	New Issue	1 of 3

PRODUCT SPECIFICATION

	Fresh Lamb Shoulder Boned and Rolled (Red Tractor)				
ORIGIN	UK				
PROCESS OVERVIEW	Shoulder of Lamb, Boned, Trimmed, Rolled and Netted				
WEIGHT EACH UNIT	2.5 kg	approx			
PACKAGING	VACU	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	PER 100G RAW				
VALUE					
ENERGY KOAL	204				
ENERGY KCAL	294				
PROTEIN	25	g			
CARBOHYDRATES SUGAR	0 0	g			
SALT	0	g g			
FAT	21	g g			
	~ -	ь			

Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	10/09/2019	New Issue	2 of 3

PRODUCT SPECIFICATION

Fresh Lamb Diced (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	10/09/2019	New Issue	3 of 3