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### PRODUCT SPECIFICATION

Fresh Gammon Horseshoe Joint

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 84% Pork, Water Salt, Stabilisers (E451,E450,E452), Antioxidant (E301),

Preservatives(E250,E251)

**DESCRIPTION** 

Red- pink coloured cured meat

Traymoor Product Code:

**GAMHORSEG** 

Label



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# **PRODUCT SPECIFICATION**

Fresh Gammon Horseshoe Joint					
ORIGIN	UK				
PROCESS OVERVIEW	S OVERVIEW Cured pork gammon boned rolled and netted				
WEIGHT EACH UNIT	5kg				
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	99 19.1 g <0.1 g 0 g 2.6 g 2.2 g				

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# PRODUCT SPECIFICATION

# Fresh Gammon Horseshoe Joint

### 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	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

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