

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 diletary or allergy

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 Gammon Half

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: GAMCON

Produced in the UK using the finest ingredients for

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# **PRODUCT SPECIFICATION**

	Fresh Gammon Half					
ORIGIN	UK					
PROCESS OVERVIEW	Cured pork gammon boned rolled and netted					
WEIGHT EACH UNIT	3kg					
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 Half

# 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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