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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

Beef Brisket (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

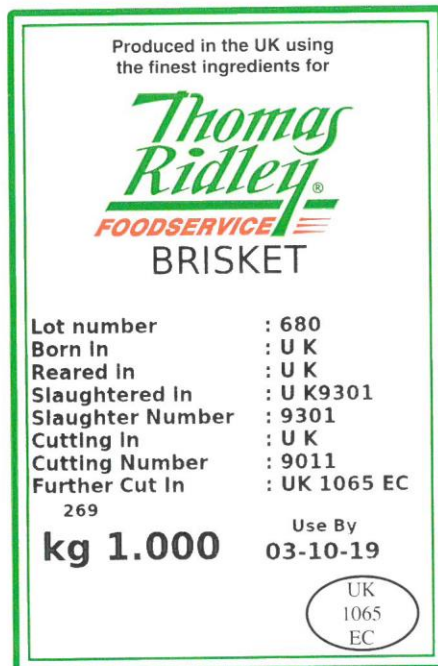
CONTACT OUT OF HOURS PAUL BUCKLEY : 07496 639 602

INGREDIENTS 100% Beef

DESCRIPTION
Cuts of beef - Reddish Brown in colour

Traymoor Product Code: BRISKET

Label



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PRODUCT SPECIFICATION

BEEF BRISKET (Red Tractor)

ORIGIN UK

PROCESS OVERVIEW Beef brisket joint, trimmed and netted

WEIGHT EACH UNIT 2.5kg approx

PACKAGING VACUMN PACKED

SHELF LIFE FROZEN – 12 MONTHS
FRESH – 7 DAYS FROM DATE OF PRODUCTION

STORAGE FROZEN -15°C TO -25°C
FRESH 0°C TO 4°C

NUTRITIONAL PER 100G RAW
VALUE

ENERGY KCAL	241	
PROTEIN	31.9	g
CARBOHYDRATES	1.1	g
SUGAR	0	g
SALT	0	g
FAT	12.1	g

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PRODUCT SPECIFICATION

Topside (Red Tractor)

DIET INTOLERANCE INFORMATION

INTOLERANCE INGREDIENTS	YES/NO
FREE FROM ADDITIVES	Y
FREE FROM AZO COLOURS	Y
FREE FROM BENZOATES	Y
FREE FROM BHA/BHT	Y
FREE FROM EGG/EGG DERIVATIVES	Y
FREE FROM GLUTEN	Y
FREE FROM GLUTAMATE	Y
FREE FROM MILK/MILK DERIVATIVES	Y
FREE FROM ANY NUT OR NUT DERIVATIVES	Y
FREE FROM NUTS/NUT PRODUCTS (AS PROCESS AID)	Y
FREE FROM PEANUTS OR PEANUT DERIVATIVES	Y
FREE FROM SOYA/SOYA DERIVATIVES	Y
FREE FROM SULPHUR DIOXIDE	Y
SUITABLE FOR VEGETARIAN PRODUCTS	N
SUITABLE FOR VEGANS	N
FREE FROM WHEAT AND WHEAT DERIVATIVES	Y
FREE FROM CRUSTACEANS	Y
FREE FROM FISH	Y
FREE FROM CELERY	Y
FREE FROM MUSTARD	Y
FREE FROM SESAME SEED	Y
FREE FROM LUPIN	Y
FREE FROM MOLLUSCS	Y

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