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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

PORK LEG B&R 2.5kg (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% Pork
DESCRIPTION	Grey - pink coloured meat
Traymoor Product Code:	POLBR25

Label



Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	18/02/2020	New Issue	1 of 3

PRODUCT SPECIFICATION

PORK LEG B&R 2.5kg (Red Tractor)

ORIGIN	UK
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PROCESS OVERVIEW	Pork leg, deboned, rolled and netted
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WEIGHT EACH UNIT	2.5 kg (Nett)
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PACKAGING	VACUMN PACKED
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SHELF LIFE	FROZEN – 7 MONTHS FRESH – 7 DAYS FROM DATE OF PRODUCTION
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STORAGE	FROZEN -15°C TO -25°C FRESH 0°C TO 4°C
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NUTRITIONAL VALUE	PER 100G RAW
ENERGY KCAL	273
PROTEIN	26.8 g
CARBOHYDRATES	0 g
SUGAR	0 g
SALT	0 g
FAT	17.6 g

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Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	18/02/2020	New Issue	2 of 3

PORK LEG B&R (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

Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	18/02/2020	New Issue	3 of 3