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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 LOIN BONED/ 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 HOURS	PAUL BUCKLEY : 07496 639 602
INGREDIENTS	100% Pork
DESCRIPTION	Grey - pink coloured meat
Traymoor Product Code:	POLOINBR25



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PRODUCT SPECIFICATION

PORK LOIN BONED /ROLLED (Red Tractor)

ORIGIN	UK
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PROCESS OVERVIEW	Pork loin, deboned, rolled and netted
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WEIGHT EACH UNIT	2.5kg
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PACKAGING	VACUMN PACKED
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SHELF LIFE	FROZEN – 7MONTHS 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	242
PROTEIN	27 g
CARBOHYDRATES	0 g
SUGAR	0 g
SALT	0 g
FAT	14 g

PRODUCT SPECIFICATION

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PORK LOIN BONED/ROLLED (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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