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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, <u>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.</u>

#### **PRODUCT SPECIFICATION**

Whole Beef Fillet

ADDRESS TRAYMOOR LTD, KINGSTONS, MATCHING LANE, WHITE RODING, DUNMOW,

CM6 1RP.

EC LICENSE UK 1065

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CONTACT OUT OF

OF PAU

PAUL BUCKLEY: 07496 639 602

**HOURS** 

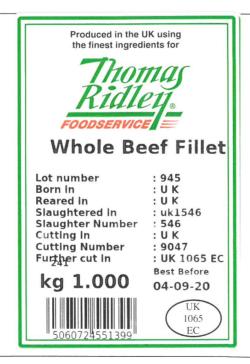
INGREDIENTS 100% Beef

**DESCRIPTION** 

Cuts of beef - Reddish Brown in colour

Traymoor Product Code: FILLET7

Label



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## **PRODUCT SPECIFICATION**

Whole Beef Fillet					
ORIGIN	UK				
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PROCESS OVERVIEW	ROCESS OVERVIEW Prepared from loin of beef, trimmed of all ragged edges and surface fat,				
WEIGHT EACH UNIT	2kg +				
PACKAGING	ACKAGING 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	324 24.0 g 0 g 0 g 67 mg 25.00 g				

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# **PRODUCT SPECIFICATION**

## Whole Beef Fillet

## **DIET INTOLERANCE INFORMATION**

INTOLERANCE INGREDIENTS	YES/NO
FREE FROM ADDITIVES	Υ
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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