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PRODUCT SPECIFICATION

T-Bone Steak 16oz

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

ADDRESS

PAUL BUCKLEY: 07496 639 602

INGREDIENTS 100% Beef

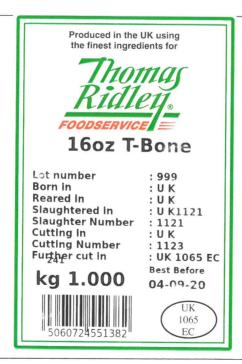
DESCRIPTION

Cuts of beef - Reddish Brown in colour

Traymoor Product Code:

TBONE16

Label



Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	27/08/2020	New Issue	1 of 3

PRODUCT SPECIFICATION

T.D						
	T-Bone Steak 16oz					
ORIGIN	UK					
PROCESS OVERVIEW	STEAKS CUT FROM BEEF SHORT LOIN					
WEIGHT EACH UNIT	455gm	1				
PACKAGING	VACU	MN PACKED				
SHELF LIFE	FROZEN – 12 MONTHS					
	FRESH – 7 DAYS FROM DATE OF PRODUCTION					
STORAGE	TORAGE FROZEN -15°C TO -25°C					
	FRESH O°C TO 4°C					
NUTRITIONAL	PER 100G RAW					
VALUE						
ENERGY KCAL	213					
PROTEIN	24.0	g				
CARBOHYDRATES SUGAR	0	g				
SALT	0 67	g mg				
FAT	16.00	mg g				
0.00	20.00					

Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	27/08/2020	New Issue	2 of 3

PRODUCT SPECIFICATION

T-Bone Steak 16oz

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

Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	27/08/2020	New Issue	3 of 3