

**PRODUCT SPECIFICATION**

Salmon Cut of Beef

ADDRESS TRAYMOOR LTD, KINGSTONS, MATCHING LANE, WHITE RODING, DUNMOW, CM6 1RP.

EC LICENSE UK 1065

CONTACT DETAILS ANDREW HYDE [andy@traymoor.co.uk](mailto: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: SALMON

Label


Produced in the UK using the finest ingredients for

**Thomas Ridley**  
 FOODSERVICE

**BEEF SALMON CUT**

Lot number	: 424
Born In	: U K
Reared In	: U K
Slaughtered in	: U K2003
Slaughter Number	: 2903
Cutting In	: U K
Cutting Number	: 9011
Further cut In	: UK 1065 EC

**kg 1.005** Best Before **29-03-21**



UK  
1065  
EC

5060724551665

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Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	22/03/2021	New Issue	1 of 3

SALMON CUT OF BEEF

ORIGIN UK

PROCESS OVERVIEW Prepared from silverside of beef. Trimmed and vacuum packed

WEIGHT EACH UNIT 2-4 KG

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	215	
PROTEIN	19	g
CARBOHYDRATES	0	g
SUGAR	0	g
SALT	0	g
FAT	15	g

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Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	22/03/2021	New Issue	2 of 3

SALMON CUT OF BEEF
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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	22/03/2021	New Issue	3 of 3