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roduct information, ingredients, nutritional guides and dietary or allergy ce may change from time to time, we recommend that you always carefully the product label prior to using or consuming any such products. You all not solely rely upon the information we provide and make your own sesment as to the suitability or otherwise of any given product.

#### **PRODUCT SPECIFICATION**

Salmon Cut of Beef

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

CM6 1RP.

EC LICENSE UK 1065

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**CONTACT OUT OF** 

**HOURS** 

PAUL BUCKLEY: 07496 639 602

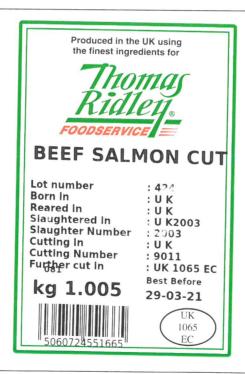
INGREDIENTS 100% Beef

**DESCRIPTION** 

Cuts of beef - Reddish Brown in colour

Traymoor Product Code: SALMON

Label



#### **PRODUCT SPECIFICATION**

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SALMON CUT OF BEEF					
ODICIN					
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 O°C TO 4°C				
NUTRITIONAL VALUE	PER 100G RAW				
ENERGY KCAL PROTEIN CARBOHYDRATES	215 19 g 0 g				
SUGAR SALT FAT	0 g 0 g 15 g				

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# SALMON CUT OF BEEF

## 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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