

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturers. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

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

Beef Trim (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% Beef

DESCRIPTION
 Cuts of beef - Reddish Brown in colour

Traymoor Product Code: BEEFTRIM

Label

Produced in the UK using the finest ingredients for

BEEF TRIM

Lot number	: 424
Born In	: U K
Reared In	: U K
Slaughtered In	: U K2003
Slaughter Number	: 2003
Cutting In	: U K
Cutting Number	: 9011
Further cut In	: UK 1065 EC

kg 1.010 Best Before 29-03-21

UK
1065
EC

5060724551610

PRODUCT SPECIFICATION

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

BEEF TRIM (Red Tractor)

ORIGIN UK

PROCESS OVERVIEW Cuts of Beef Forequarter

WEIGHT EACH UNIT 2 kg Packs

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 VALUE	PER 100G RAW
ENERGY KCAL	215
PROTEIN	19 g
CARBOHYDRATES	0 g
SUGAR	0 g
SALT	0 g
FAT	15 g

PRODUCT SPECIFICATION

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

Beef Trim

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