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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

Lamb Middle

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% Lamb

DESCRIPTION  
 Cuts of Lamb - Reddish Brown in colour

Traymoor Product Code: LAMB MID

LABEL:

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## PRODUCT SPECIFICATION

Lamb Middle	
ORIGIN	UK
PROCESS OVERVIEW	Fore end and legs are removed leaving the best end and chine.
WEIGHT EACH UNIT	3-6kg
PACKAGING	VACUMN PACKED IN PACKS OF 5
SHELF LIFE	FROZEN – 7 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	251
PROTEIN	16.90 g
CARBOHYDRATES	0 g
SUGAR	0 g
SALT	0 g
FAT	20.5 g

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**PRODUCT SPECIFICATION**

Lamb Middle

**DIET INTOLERANCE INFORMATION**

<b>INTOLERANCE INGREDIENTS</b>	<b>YES/NO</b>
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

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