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**PRODUCT SPECIFICATION**

Whole Ribeye

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  
 Whole cut of beef - Reddish Brown in colour

Traymoor Product Code: RIBST

Label

Produced in the UK using the finest ingredients for

**Whole Ribeye**  
(for steaking)

Lot number	: 163
Born In	: U K
Reared In	: U K
Slaughtered In	: U K
Slaughter Number	: 9056
Cutting In	: U K
Cutting Number	: 9011
Further cut In	: UK 1065 EC

**kg 1.005**      Best Before  
 23-04-21

UK  
1065  
EC

5060724551719

**PRODUCT SPECIFICATION**

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WHOLE RIBEYE

ORIGIN UK

PROCESS OVERVIEW Whole ribeye, eye muscle removed from forerib and trimmed

WEIGHT EACH UNIT 3 kg approx

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	256
PROTEIN	16.80 g
CARBOHYDRATES	0 g
SUGAR	0 g
SALT	0 g
FAT	21.00 g

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**PRODUCT SPECIFICATION**

WHOLE RIBEYE

**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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