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PRODUCT SPECIFICATION
WING RIB OF SIRLOIN (BONED)

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
 Whole cut of beef - Reddish Brown in colour

Traymoor Product Code: WINGR

Label


PRODUCT SPECIFICATION

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Wing Rib of Sirloin (Boned)

ORIGIN UK

PROCESS OVERVIEW Prepared from a loin with the rump and bone removed, trimmed packed

WEIGHT EACH UNIT 5-9 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	213
PROTEIN	27.60 g
CARBOHYDRATES	0 g
SUGAR	0 g
SALT	0 g
FAT	11.40 g

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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

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