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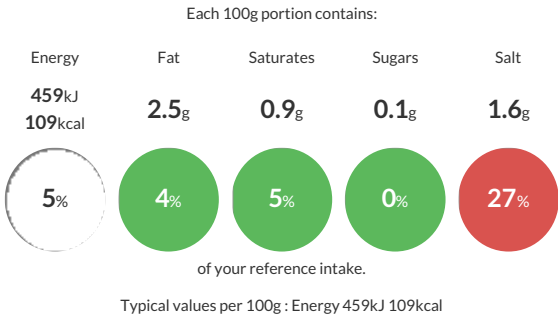
Pulled Ham Hock GHH 4x1KG Chilled (KFF)

Short Product Name:
Pulled Ham Hock

Coked Shredded Ham

Traded Unit GTIN:  Internal GTIN: Supplier : **Brown Brothers Manufacturing** Suppliers Product Code : **030615 GHH-PU-010-C**

Reference Intake



Nutritional Information

Typical Values	Per 100g
Energy	459kJ 109kCal
Carbohydrates	0.4g
of which sugars	0.1g
Fat	2.5g
of which saturates	0.9g
Fibre	0.5g
Protein	20.9g
Salt	1.6g

Allergy Information

Key: Contains May Contain


Does Not Contain Cereal/Gluten


Does Not Contain Milk


Does Not Contain Eggs


Does Not Contain Peanuts


Does Not Contain Nuts


Does Not Contain Crustaceans


Does Not Contain Mustard


Does Not Contain Fish


Does Not Contain Lupin


Does Not Contain Sesame


Does Not Contain Celery


Does Not Contain Soya


Does Not Contain Molluscs


Does Not Contain Sulphur Dioxide

Dietary Information

Key: Suitable for


May not be suitable for Vegetarian


May not be suitable for Vegan


May not be suitable for Kosher


May not be suitable for Halal


NO DATA for Coeliac

Allergen Statement
No allergens present.

Product is not validated gluten free and is not labelled as gluten free. There is no gluten in the recipe and sufficient allergen controls are in place therefore alibi labelling is not required.

Ingredients

Pork, Salt, Dextrose, Stabilisers (E450, E451) Antioxidant (E301), Preservative (E250)
Made with 100g of raw pork per 100g of finished product.