



Cooked Wiltshire Cured Ham Half Joint 3.2kg

UNIT: Per kg



Description

The Wiltshire products are produced using a genuine live brine creating a real link to traditional Wiltshire flavours. Expertly boned out by our own team the legs are matured in our authentic live brine for a minimum of 3 days then air dried to allow the flavours to fully develop as the hams mature. They are then matured further before being gently slow-cooked to create a succulent, traditional Wiltshire ham.

Diligently prepared in modern Charter Ham and BRC approved premises by an experienced, highly skilled and dedicated team. Traditional knowledge blended with the most modern of facilities; all products are batch controlled and barcode scanned at every stage to ensure 100% trace-ability and product consistency.



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Joint 3.2kg

UNIT: Per kg

Allergen Information



Cereal



Milk



Eggs



Peanuts



Nuts



Crustaceans



Mustard



Fish



Lupin



Sesame



Celery



Soya



Molluscs



SO₂

Specifications

Nutrition

Typical Values	Per 100g/ml
Energy	669 kJ 159 kcal
Fat	4.2 g
- of which saturates	2.9 g
Carbohydrates	1 g
- of which sugars	0.5 g
Fibre	g
Protein	24 g
Salt	2.9 g

Allergens

Contains Cereal	No
Contains Gluten	-
Contains Milk	No
Contains Eggs	No
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No
Contains Sulphur Dioxide	No

Dietary Information

Suitable for Vegetarians	No
Suitable for Vegans	No
Suitable for Sufferers of Lactose Intolerance	Yes
Suitable for Coeliacs	Yes
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

Ingredients

Pork Leg, Salt, Preservatives (E252, E250) Made with 107g of Pork per 100g of finished product

Directions for Use

Use within 3 days of opening, do not exceed use by date

Storage Instructions

Keef refrigerated at 0 - 5 C

Packaging

GTIN: 5060392093795

Inner GTIN: 5060392093849

Weight/Volume: 3.5Kg is an average net weight of half a joint. The sizes given are guidelines only as natural shaped product

Packaging Type: Paper/Polyethylene

Country of Origin

United Kingdom (Pork from EU)

All Allergen and Nutrition information drawn from www.erudus.com on 13/09/2024