

Cooked Honey Roast Ham Half Joint 3.2kg

UNIT: Per kg



Description

The legs are expertly boned out to a high internal specification before being cured, gently tumbled and matured to give a lean, full muscle, Deli-style product or slicing gammon with a delicious gammon flavour. 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.



Allergen Information

















Celery













Specifications

Nutrition	
Typical Values	Per 100g/ml
Energy	576 k1

Energy	2/6 KJ
	137 kcal
Fat	4.9 g
- of which saturates	1.7 g
Carbohydrates	0.2 g
- of which sugars	0 g
Fibre	g
Protein	21 g

2.5 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

Ingredients

Salt

Pork Leg, Salt, Dextrose, Emulsifiers (E451, E450), Honey and Sugar Glaze (Honey, Sugar), Use within 3 days of opening, do not Antioxidant (E301), Preservative (E250) Made with 100g of Pork per 100g of Finished Product

Directions for Use

exceed use by date

Storage

Dietary Information

Suitable for Sufferers of Lactose

No

No

Yes

Yes

No

No

Suitable for Vegetarians

Suitable for Vegans

Suitable for Coeliacs

Approved for a Halal Diet

Approved for a Kosher Diet

Intolerance

Instructions Keep refrigerated at 0 - 5 C

Packaging

GTIN: 5060392093788 Inner GTIN: 5060392093832

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 leg from EU)

All Allergen and Nutrition information drawn from www.erudus.com on 05/05/2025