



# Cooked Premium Ham Half Joint

3.2kg

**UNIT:** Per kg



## Description

Based on a recipe of over 40 years. The legs are expertly boned out to a high internal specification before being cured, gently tumbled and matured to give a lean, full muscle ham with a delicious 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



Cereal



Milk



Eggs



Peanuts



Nuts



Crustaceans



Mustard



Fish



Lupin



Sesame



Celery



Soya



Molluscs



SO2

## Specifications

### Nutrition

Typical Values	Per 100g/ml
Energy	432 kJ 102 kcal
Fat	4.2 g
- of which saturates	0.79 g
Carbohydrates	0.5 g
- of which sugars	0.5 g
Fibre	g
Protein	21 g
Salt	2.53 g

### Allergens

Contains Cereal  
Contains Gluten  
Contains Milk  
Contains Eggs  
Contains Peanuts  
Contains Nuts  
Contains Crustaceans  
Contains Mustard  
Contains Fish  
Contains Lupin  
Contains Sesame  
Contains Celery  
Contains Soya  
Contains Molluscs  
Contains Sulphur Dioxide

### Dietary Information

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

### Ingredients

Pork leg, Salt, Dextrose, Emulsifiers (E451, E450), Antioxidant (E301), Preservative (E250) Made with 100g of Pork per 100g of finished product

### Directions for Use

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

### Storage Instructions

Keep refrigerated 0 - 5 C

### Packaging

GTIN: 5060392093771

Inner GTIN: 5060392093825

Weight/Volume: 3.5 Kg 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](http://www.erudus.com) on 05/05/2025