



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

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 on 25/05/2025