

# 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.



## 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  
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  
- Suitable for Vegans  
No Suitable for Sufferers of Lactose Intolerance  
No Suitable for Coeliacs  
No Approved for a Halal Diet No  
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

Keep refrigerated at 0 - 5 C

### Packaging

GTIN: 5060392093795  
Inner GTIN: 5060392093849  
Weight/Volume:  
Packaging Type: Paper/Polyethylene

### Country of Origin

United Kingdom (Pork from EU, UK)

All Allergen and Nutrition information drawn from [www.erudus.com](http://www.erudus.com) on 17/02/2026