

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
No		
No		
No		
No		
No		
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 on 17/02/2026