

Sliced Cooked Wiltshire Cured Ham

UNIT: 1 x 500g



Description

Produced using a genuine live brine creating a real link to traditional Wiltshire flavours. The legs are matured in an authentic live brine for a minimum of 3 days then air dried before being matured and slow cooked.

Cooked gammon ham (with no added water). Sliced and packed in heat sealed plastic tray with clear film.

CHEF

Allergen Information





Specifications

Nutrition

Typical Values	Per 100g/ml
Energy	432 kJ
	102 kcal
Fat	4.2 g
- of which saturates	0.79 g
Carbohydrates	0.03 g
- of which sugars	0 g
Fibre	g
Protein	21 g
Salt	2.53 g





Allergens

Celery

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

Dietary Information

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

Storage Instructions

Keep refrigerated 0 - 5 C

Packaging

GTIN: 5060392093665 Inner GTIN: 5060392093658 Weight/Volume: 500g net, 528g gross Packaging Type: Paper/Polyethylene

Country of Origin

United Kingdom (Pork from EU)

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