

TFS - Butchery Beef Strips Fresh - Information

Fresh beef strips hand cut into thick strips 10mm x10mm x 100mm and into strips or 5mm x 5mm x 40 - 80mm. From cuts and trims of beef selected lean muscle trimmed of any connective tissue and fat deposits. Vacuum packed immediately after preparation. Prepared with care in premises where celery, egg, fish, soya, milk, mustard, cereals containing gluten and sulphites are also used.

TFS Product Code: 013627
Suppliers Product Code: 7401
Information Last Updated: 04/04/2022
Date Produced: 10/03/2025



Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Nutritional Information

| | |
|------------------------|---------------|
| Serving Unit: | 100g or 100ml |
| Energy (kcal) | 132.00 |
| Energy (kJ) | 556.00 |
| Protein (g) | 21.60 |
| Carb (g) | 0.00 |
| Of Which Sugars (g) | 0.00 |
| Fat (g) | 5.10 |
| Of Which Saturates (g) | 2.00 |
| Fibre (g) | 0.00 |
| Salt (g) | 0.10 |

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Beef (100%)

Handling Information

Directions for Use

Raw meat. Cook thoroughly before consumption.
Cook to a core temperature of 75°C for a minimum
of 2 minutes.

Storage Instructions

Keep refrigerated.

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