

TFS - Butchery Minced Pork - Information

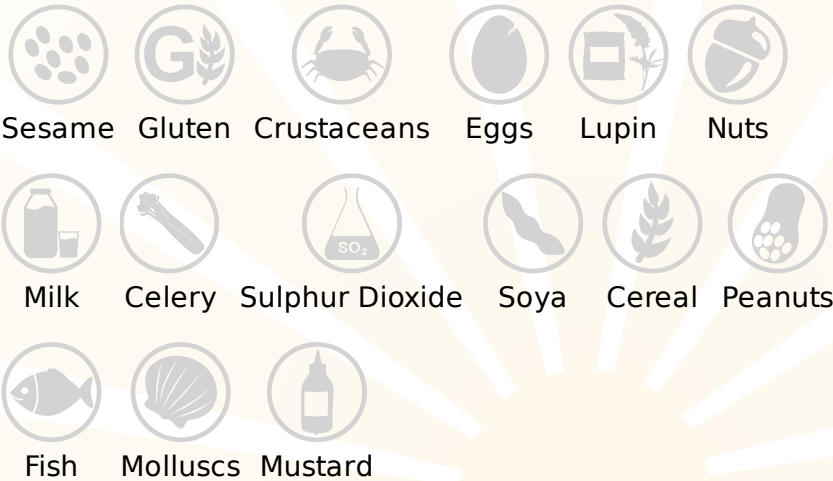
Cuts and trims of pork fore and hind quarter are trimmed of blood vessels, lymph glands, gristle, connective and discoloured tissues and any bone fragments are removed. The fat level is a minimum 85% visual lean. The pork is pre mixed to ensure even fat distribution then tempered to -2°C to -4°C before being processed through a pre-break plate then minced twice through a 5mm plate using a mechanical mincer. Prepared with care in premises where celery, egg, fish, soya, milk, mustard, cereals containing gluten and sulphites are also used.

TFS Product Code: 013757
Suppliers Product Code:
Information Last Updated: 25/06/2019
Date Produced: 23/12/2024



Allergy Information

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



Nutritional Information

Serving Unit:

- ()
- ()
- ()
- ()
- ()
- ()
- ()
- ()

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

Pork (100%)

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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