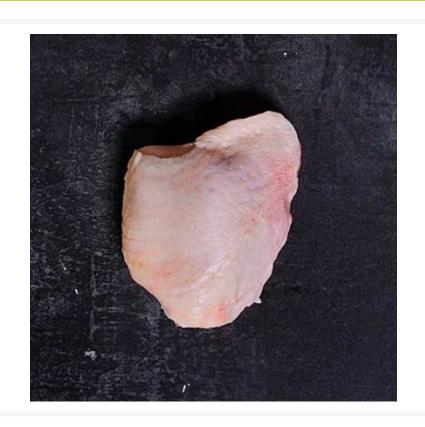




Chicken Thigh Oyster Cut (kg)

Product Images





Description

British Sourced Oyster Cut chicken thighs, a flavourful delight featuring chicken thigh with both bone-in and skin-on. Meticulously prepared and hand-cut by our skilled butchers on-site, these cuts promise premium quality and exceptional taste.

Additional Information

British Sourced Oyster Cut chicken thighs, a flavourful delight featuring chicken thigh with both bone-in and skin-on. Meticulously prepared and hand-cut by our skilled butchers on-site, these cuts promise premium quality and exceptional taste. Caterite's specialist butchery division offers an exceptional range of fresh, high quality meat, poultry and game in a choice of cuts to satisfy all of our customer requirements. We can provide full traceability and demand the highest standards of hygiene and safety. We are proud to announce that during our most recent audit, our butchery was awarded a BRC Grade A for the production of meat products. Seasonal No We have links with over 40 Cumbrian farms, and where possible we try and use locally sourced meat in our product range. If we are not able to provide Cumbrian product you can rest assured that our product is still supporting British farmers. Accreditation, Certification and Assurance Schemes Accreditation, Certification and Assurance Schemes Allergens Allergens Allergens Latement Defrosting guidelines Please note all nutritional values are approximate and subject to variation. Products should be thawed in the fridge over a 24 hour period (not exceeding a temperature of 5°c), and be fully defrosted before use. Energy (Kcal) 233.0000 Energy (K) Fat 16,3000 of which saturates 4.4000 Freezing guidelines Preeze on the day of purchase, ensure the product is fully wrapped and sealed before placing in the freezer. Products can be stored for up to 3 months from the date of freezing in the freezer.		
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Availability	Order by 12 noon
Protein	21.5000
Salt	0.175
Size	kg
Pack Size	1
Storage Instructions	Store refrigerated <5°C, once opened use within 48 hours

