



Beef Fillet Barrel Salt Aged

Product Images



Description

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Additional Information

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About Producer	<p>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.</p>
Seasonal	No
Country of Origin	Great Britain
About Supplier	<p>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.</p>
Brands	Caterite
Allergens	No Allergens
Allergen Statement	Please note all nutritional values are approximate and subject to variation.
Energy (Kcal)	155.0000
Energy (KJ)	648.0000
Fat	7.9000
of which saturates	3.8000
Availability	Contact us for info
Protein	20.9000
Salt	0.11
Size	kg

