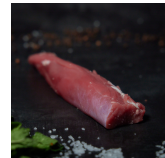




Lamb Mignon Fillet

Product Images



Description

Lamb Fillet, also known as the tenderloin, is carefully extracted from the underside of the short loin. Renowned for its exceptional tenderness, this cut originates from a part of the lamb that experiences minimal activity, resulting in a lean and exquisitely tender texture. With its delicate texture and absence of fat or connective tissue, our Lamb Fillet promises a melt-in-your-mouth experience that elevates any dish to new heights.

Additional Information

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About Producer	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
Country of Origin	Great Britain
About Supplier	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	BRC 'Grade AA' 2021 BRC Global Standards is a leading safety and quality certification programme, used by over 20,000 businesses in 90 countries.
Brands	Caterite
Allergens	No Allergens
Allergen Statement	Please note all nutritional values are approximate and subject to variation.
Defrosting guidelines	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)	153.0000
Energy (KJ)	639.0000
Fat	8.0000
of which saturates	3.5000

Fibre	0.0000
Freezing guidelines	Freeze 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.
Availability	Order by 12 noon
Protein	20.2000
Salt	0.1800
Size	kg
Pack Size	1
Storage Instructions	Store refrigerated <5°C, once opened use within 48 hours

