

TFS - Butchery Leg of Lamb Boned and Rolled Frozen - Information

UK Boned and Rolled Leg of Lamb Per kg

Our Product Code: 030657
Suppliers Product Code:
Information Last Updated: 01/09/2023
Date Produced: 20/04/2026



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)	249.00
Energy (kJ)	1034.00
Protein (g)	17.30
Carb (g)	0.00
Of Which Sugars (g)	0.00
Fat (g)	20.00
Of Which Saturates (g)	9.80
Fibre (g)	0.00
Salt (g)	0.20

Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. 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.

TFS - Butchery Leg of Lamb Boned and Rolled Frozen - Information

Our Product Code: 030657
Suppliers Product Code:
Information Last Updated: 01/09/2023
Date Produced: 20/04/2026



Ingredients

Lamb (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.



Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. 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.