

Caul Fat (frozen)

Pack Size: X KILO *

Product Description:

Sold frozen in 500g packs, this is the thin membrane surrounding a pig's internal organs. It can be used as a casing for sausages, roulades, pâtés, and various other meat dishes. *This product is sold by weight (X KILO). Please clearly describe what you require by clicking the 'Add message' speech bubble instead of amending the quantity.

Brand: Pioneer Quality Meats



Ingredient Declaration: Caul Fat

Allergens:

NOT APPLICABLE N/A

Additional Allergen Information:

Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	No	Hazelnuts	No
		Macadamia (Queensland) nuts	No
		Pecan nuts	No
		Pistachio nuts	No
		Walnuts	No

Diet Suitability:

NOT APPLICABLE N/A

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	122 kcal / 511 kJ
Fat	6 g
of which Saturates	6 g
Carbohydrate	0.5 g
of which Sugars	0.5 g
Fibre	No Data
Protein	17 g
Salt	0.01 g

Directions For Use:

It can be used as a casing and best to pre soak before use

Storage Instructions:

Keep frozen, once defrosted use within 48 hours

Shelf Life Once Open:

All product information is correct at time of upload. Information may change so please

check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.