

1000231 Caul Fat (frozen)



Pack Size: X KILO

Details: 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.

*When ordering this product, please note that it is sold by weight (X KILO) so leave the quantity as 1, click on the speech bubble and leave clear instructions about what you require as a message.

Allergen Information

Free from:

Cereal, Celery, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame, Sulphur Dioxide, Soya

Handling Information

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

Product Ingredients

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Caul Fat

Nutritional Information

Typical Values per 100g/ml:

Based on a reference intake of an average adult (8400kJ/2000kCal) diet

Energy:

122 kcal / 511 kJ

Fat:

6 g

of which saturates:

6 g

Carbohydrates:

0.5 g

of which sugars:

0.5 g

Fibre:

No Data

Protein:

17 g

Salt:

0.01 g

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.

