| INGREDIENTS | WHEAT flour [with calcium carbonate, iron, niacin, thiamin], water, turkey (11\%), margarine [vegetable oils and fats (palm, rapeseed), water, salt, lemon juice, emulsifier (E471), natural flavouring, colours (E160b, E100)], onions, smoked ham hocks [pork, salt, added water, brown sugar, preservatives (E250, E252), antioxidant (E301)] (7\%), cranberries [cranberries, sugar, sunflower oil] (3\%), MILK, leeks (3\%), cream (MILK) (3\%), CELERY, butter (MILK), rapeseed oil, tapioca starch, vegetable shortening [vegetable oils and fats (palm, rapeseed), water, salt, lemon juice], white wine [white cooking wine, sugar, flavour, salt, acidity regulator (E330), colouring (E150d), preservatives (E202, E242, E224), stabilisers (E353, E424)], chicken stock [roast chicken, yeast extract, salt, vegetables (carrot concentrate, onion, leek), chicken fat, water, thyme oil, parsley seed oil], Dijon MUSTARD [water, MUSTARD seeds, spirit vinegar, salt, acidity regulator (E330)], free range EGG yolk, salt, thyme, garlic, parsley, xanthan gum, sage, black pepper. |
| :---: | :---: |
| ALLERGY INFORMATION | See ingredients in CAPITALS. |
| DIETARY | Not suitable for vegans or vegetarians. |
| STORAGE | Keep refrigerated at $5^{\circ} \mathrm{C}$ or below. Reheating Instructions: Remove all packaging, including the foil. Place on a baking tray in a preheated oven at $180-190^{\circ} \mathrm{C}$ and bake for $18-20$ minutes, until core temperature exceeds $75^{\circ} \mathrm{C}$ for 30 seconds or equivalent (or apply relevant national equivalent). |
| MANUFACTURER \& | Little \& Cull Ltd t/a Tom's Pies ,Unit 1 Heathfield Farm, Oil Mill Lane, Clyst St Mary, Devon, EX5 1AN, UK. |
| ADDRESS |  |
| COUNTRY OF ORIGIN | UK |

Please note that whilst we take every care to ensure the product information displayed on our website is correct, product recipes are regularly changed and this may affect nutrition and allergen information therefore you should always check product labels and not rely solely on the information presented here.

