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of which -<	On constant	a full form	Carbohydrate	15g	
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NAME AND ADDRESS OF SUPPLIER PORTION SOLUTIONS LIMITED, STAFFORD PARK 6, TELFORD, SHROPSHIRE, TF3 3AT TELEPHONE 01952 234100 FAX 01952 234123 www.portionsolutions.co.uk enquiries@portionsolutions.co.uk TECHNICAL CONTACT Magdalena Piekielek CUSTOMER SERVICES Mike Morgan PRODUCT RECALL CONTACT Simon Nicholson BRC CERT REFERENCE SAI-GLOBAL 10735	CASES PER PALLET	140 cases per pallet	LEAD TIME	5 working days	
TELEPHONE 01952 234100 FAX 01952 234123 www.portionsolutions.co.uk enquiries@portionsolutions.co.uk TECHNICAL CONTACT Magdalena Piekielek CUSTOMER SERVICES Mike Morgan PRODUCT RECALL CONTACT Simon Nicholson BRC CERT REFERENCE SAI-GLOBAL 10735	NAME AND ADDRESS OF SUPPLIER		STAFFORD PARK 6, TELFORD,		
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