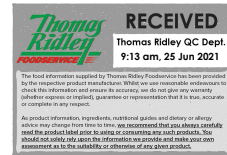


Moving Mountains® Sausages 40 gr - 2 kg
02/06/2021



PRODUCT SPECIFICATION SHEET

Product Name	Moving Mountains® Sausages 40 gr - 2 kg
Product Description	Plant-based meat Sausage
Product Code	MMSS-40

Contact Details	
Company Name and Address	Moving Mountains Foods Ltd. Barley Mow Centre, 10 Barley Mow Passage London, W4 4PH, Chiswick Telephone: 03331237766

Position	Name	Email Address
Accounts	Daryll Umali	accounts@movingmountainsfoods.com
Operations	Daniel Barrio Lars van Kuijk	trade@movingmountainsfoods.com
QA and Food Technologist	Emiel van de Langenberg	QA@movingmountainsfoods.com
Marketing and PR	Alex Townsend	marketing@movingmountainsfoods.com

Product Information:

Ingredients: water, oyster mushroom, vegetable oil (coconut, sunflower, rapeseed), vegetable protein (**soy** protein concentrate, **soy** protein isolate, pea protein isolate), gluten (**wheat**), stabiliser (sodium alginate, calcium chloride), natural flavouring, starch (**wheat**), thickener (methylcellulose, cellulose), dietary fibre (**oat**), dextrose, beetroot, lemon juice, salt, **barley** malt extract, maltodextrin.

Nutritional Information per 100 g:

	Per 100 g
Energy	795 kJ / 191 Kcal
Fat	11.3 g
Of which saturates	9.3 g
Carbohydrates	5.5 g
Of which sugars	0.7 g
Fibre	5.9 g
Protein	13.8 g
Salt	1.4 g

Size:

Diameter 2.3 cm **Tolerance:** ± 0.3 cm

Length 10 cm **Tolerance:** ± 0.5 cm

Shelf life:

16 Months (from date of production), 12 Months (minimum shelf-life on delivery)

Handling Information:

Storage: KEEP FROZEN below -18° C.

Cooking Instructions:

- 1) Generously add oil to a frying pan and pre heat.
- 2) Cook on medium heat, flipping regularly until evenly browned on each side, heat thoroughly before eating.

Note:

Approximate total cooking time: 8-10 minutes.
For best results cook from frozen.

Dietary Information:

Product contains:

GM Protein/DNA	No
Celery/Celeryiac	No
Lupin	No
Eggs	No
Fish	No
Soybeans	Yes
Milk	No
Mustard	No
Peanuts	No
Sesame Seeds	No
Crustacea	No
Molluscs	No
Nuts:***	No
Almond nuts	No
Hazelnuts	No
Walnuts	No
Cashew nuts	No
Pecan nuts	No
Brazil nuts	No
Pistachio nuts	No
Macadamia nuts	No
Queensland nuts	No
Gluten	Yes
Cereals:	Yes
Wheat	Yes
Rye	No
Barley	Yes
Oats	Yes
Spelt	No
Kamut	No
Legumes	Yes
Hydrogenated Vegetable Oil/Fat	No
Palm Oil	No
Sulphur Dioxide and Sulphites	No
Sulphur Dioxide/Sulphites Concentration	<10mg/kg

Product contains:

Artificial Antioxidants	No
Artificial Colours	No
Artificial Flavourings	No
Artificial Flavour Enhancers	No
Artificial Preservatives	No
Artificial Sweeteners	No

Product suitability:

Suitable for Vegetarians	Yes
Suitable for Vegans*	Yes
Suitable for Lactose Intolerants	Yes
Suitable for Coeliac	No
Suitable for a Halal Diet**	No
Suitable for a Kosher Diet**	No

*Registered with The Vegan Society Trademark.

**Suitable for a Halal diet and Kosher diet but not certified yet.

***Made in a factory where nuts and peanuts are present.

Microbiological Specification:

Organism	Action Level
Total Plate Count	5000000 cfu/g
Enterobacteriaceae	10000 cfu/g
Yeast and Moulds	10000 cfu/g
Staphylococcus Aureus	500 cfu/g
Escherichia Coli	500 cfu/g
Listeria Monocytogenes	Absent in 25 g
Salmonella	Absent in 25 g

Outer Case and Pallet Information:

Outer Case Information:

Outer Case GTIN: 5060728270708
Packaging Type Description: Case
Total Quantity of Units in Outer Case: 50
Outer Case Length: 340mm
Outer Case Width: 230mm
Outer Case Height: 75mm
Outer Case Gross Weight: 2.2kg
Outer Case Net Weight: 2kg

UK Pallet Information:

Quantity of Cases Per Pallet Layer: 13
Quantity of Layers Per Pallet: 20
Quantity of Cases Per Pallet: 260
Quantity of Units Per Pallet: 520kg
Pallet Height: 1.7m
Case Gross Weight: 2.2kg
Pallet Gross Weight: 572kg

EU Pallet Information:

Quantity of Cases Per Pallet Layer: 11
Quantity of Layers Per Pallet: 20
Quantity of Cases Per Pallet: 220
Quantity of Units Per Pallet: 440kg
Pallet Height: 1.7m
Case Gross Weight: 2.2kg
Pallet Gross Weight: 484kg

Accreditations/Certifications:

BRC, Vegan

Warranty:

1	This product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice and complies with all relevant UK and E.U. legislations at the time of supply.
2	This specification and its contents are confidential and should not be disclosed to a third party without the written approval of Moving Mountains Foods Ltd.
3	It is the user's responsibility to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local and national regulations should be consulted for the intended specific application and declaration as legislations vary from country to country.
4	The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory who manufactures the product at the date of issue of this document.