



PRODUCT SPECIFICATION SHEET

Product Name	Moving Mountains® Fingers – Fish (Retail pack 300g)
Product Description	Plant-based fish fingers
Product Code	MMFF300R

Contact Details	
Company Name and Address	Moving Mountains Foods Ltd. Barley Mow Centre, 10 Barley Mow Passage London, W4 4PH, Chiswick Telephone: 03452304200

Position	Name	Email Address
Accounts	Daryll Umali	daryll@movingmountainsfoods.com
Operations	Daniel Barrio	daniel@movingmountainsfoods.com trade@movingmountainsfoods.com
QA and Food Technologist	Daniel Barrio	daniel@movingmountainsfoods.com
Marketing and PR	Charlotte Robson	charlotte@movingmountainsfoods.com

Product Information:

Ingredients: water, flour (**wheat**), vegetable protein (**soy** protein concentrate), vegetable oil (sunflower, rapeseed), starch (corn, **wheat**, potato, rice), thickeners (methylcellulose, cellulose), natural flavouring, salt, maltodextrin, spice extract, spices.

Length: 8cm **Tolerance:** 0.5cm

Shelf Life from Date of Production: 16 months **Minimum Shelf-Life on Delivery:** 360 days

Nutritional Information per 100g:

Energy KJ: 973
 Energy Kcal: 233
 Proteins: 9.8g
 Carbohydrates: 19.6g
 of which sugars: 0.5g
 Fat: 11.9g
 of which saturated: 1.3g
 Fibre: 3.9g
 Salt: 0.9g

Handling Information:

Storage: KEEP FROZEN below -18°C.

Cooking Instructions – For best results cook from frozen:

Equipment – Frying pan, spatula

- 1) Generously add oil to a frying pan and pre heat.
- 2) Cook on a medium heat flipping regularly until evenly browned on each. *Total cooking time 5 mins approx.*

Dietary Information:

Product contains:

GM Protein/DNA	No
Celery/Celery	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	No
Oats	No
Spelt	No
Kamut	No
Corn	Yes
Legumes	No
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**	Yes
Suitable for a Kosher Diet**	Yes

*Registered with The Vegan Society Trademark.

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

Microbiological Specification:

Organism	Action Level
Total Plate Count	100000 cfu/g
Enterobacteriaceae	1000 cfu/g
Yeast and Moulds	1000 cfu/g
Staphylococcus Aureus	500 cfu/g
Escherichia Coli	50 cfu/g
Listeria Monocytogenes	Absent in 25g
Salmonella	Absent in 25g

Case and Pallet Information:

Retail Pack Information:

Unit Case GTIN: 5060728270395
Packaging Type Description: Bag
Total Quantity of Units per pack: 300g
Retail Pack Length: 42mm
Retail Pack Width: 225mm
Retail Pack Height: 225mm
Retail Pack Gross Weight: 310g
Retail Pack Net Weight: 300g

Outer Case Information:

Outer Case GTIN: 15060728270392
Packaging Type Description: Case
Total Quantity of Units in Outer Case: 10
Outer Case Length: 395mm
Outer Case Width: 265mm
Outer Case Height: 116mm
Outer Case Gross Weight: 3.4kg
Outer Case Net Weight: 3kg

UK Pallet Information:

Quantity of Cases Per Pallet Layer: 10
Quantity of Layers Per Pallet: 13
Quantity of Cases Per Pallet: 130
Quantity of Retail Packs Per Pallet: 1,300
Pallet Height: 1.7m
Case Gross Weight: 3.4kg
Pallet Gross Weight: 442kg

EU Pallet Information:

Quantity of Cases Per Pallet Layer: 9
Quantity of Layers Per Pallet: 13
Quantity of Cases Per Pallet: 117
Quantity of Retail Packs Per Pallet: 1,170
Pallet Height: 1.7m
Case Gross Weight: 3.4kg
Pallet Gross Weight: 397.8kg

Accreditations/Certifications:

BRC Certified

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.