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RECEIVED
Thomas Ridley QC Dept.
3:30 pm, 6 Oct 2022

CONFIDENTIAL MARLOW FOODS PRODUCT SPECIFICATION

PRODUCT NAME	Quorn Crispy Wings 3x2kg
PRODUCT CODE	A04641
SUPPLIER ADDRESS	Marlow Foods, Station Road, Stokesley, North Yorkshire, TS9 7AB
MANUFACTURER ADDRESS	Fountain Frozen Ltd, Salters Way, Cromwell Road Wisbech, Cambridgeshire, PE14 0SH
PRODUCT DESCRIPTION	Vegan savoury flavoured wings, made with mycoprotein, coated in a batter
PACKAGING	Colour printed PE film bags, packed into plain outer case.
STORAGE	Frozen
SHELFLIFE	Pack + 21 months where the Month of manufacture = 0 (zero)

	RECIPE					
Ingredient	%	Code	Component breakdown	Country of Origin		
Intermediate		101737				
Mycoprotein Paste		100002	None	UK		
Water		40004	None	UK		
Natural Flavouring		42258	Salt, Maltodextrin (Maize), Dextrose (Maize), Salt Replacer: Potassium Chloride (E508); Natural Flavouring Preparations (Yeast Extract), Maltodextrin (Potato), Natural Flavouring Substances, Acidity Regulator: Citric Acid (E330); Coconut Oil, Acidity Regulator: Calcium Lactate (E327); Sugar, Modified Tapioca Starch, Carry-over Carrier: Triacetin (E1518); Acidity Regulator: Tripotassium Citrate (E332); Anticaking Agent: Silicon Dioxide (E551); Carryover Carrier: Tricalcium Phosphate (E341); Gum Arabic (E414)	UK		
Pea Fibre		42340	Pea Fibre	Belgium		
Potato Protein		42221	Potato Protein	Netherlands		
Pea Protein		42357	None	Belgium		
Wheat Gluten		42298	Wheat Gluten	Netherlands		
Carrageenan		42321	Stabiliser	Philippines		
Pre-Dust		Bowman's PD63492AB				
Wheat Semolina				Australia, Canada, France, Italy, Spain, United Kingdom, United States		
Wheat Flour			Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine	United Kingdom		
Wheat Gluten				Germany		
Rapeseed Oil				Australia, Austria, Belgium, Bulgaria, Croatia, Cypr Luxembourg, United Kingdom		

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Batter	Bowman's TE63431AB		
Wheat Flour		Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine	China, France, India, United Kingdom, United States
Maize Flour			France
Maize Starch			Austria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, United Kingdom
Salt			China, United Kingdom
Natural Flavouring (Contains Gluten)		Wheat	France, Germany, Hungary, Netherlands
Sugar			UK
Garlic Powder			China
Onion Powder			Portugal, Spain, United States
Yeast Extract			China, Germany, Netherlands
Caramelised Sugar Syrup (Maltodextrin)			Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, United Kingdom
Natural Lemon Flavouring			Argentina, Austria, Brazil, France, Mexico, United States
Sodium Bicarbonate (E500)		Raising Agent	France, United Kingdom
Herb (Thyme)			Egypt, Poland, Spain, Turkey
White Pepper			Indonesia, India, Malaysia, Vietnam
Rapeseed Oil			Australia, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, France, Germany, Greece, Hungary, Ireland, Italy, Lithuania, Luxembourg, United Kingdom
De-glazer			
Water			
Rapeseed Oil			
Water Loss during frying			

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INGREDIENT DECLARATION

Ingredients: Mycoprotein (65%), Rapeseed Oil, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Natural Flavouring (Contains **Wheat**), Maize Flour, Pea Fibre, Maize Starch, Potato Protein, Pea Protein, Water, **Wheat** Semolina, **Wheat** Gluten, Stabiliser: Carrageenan; Salt, Sugar, Garlic Powder, Onion Powder, Yeast Extract, Caramelised Sugar Syrup (Maltodextrin), Natural Lemon Flavouring, Thyme, White Pepper, Raising Agent: Sodium Bicarbonate.

Allergy Advice: For allergens, including cereals containin gluten, see ingredients in **bold**.

ALLERGENS				
Allergen	Present	Source	Handled on Line	Handled on Site
Celery	No		No	No
Cereals contain Gluten	Yes	Wheat Gluten, Wheat Semolina, Wheat Flour, Natural Flavouring (Wheat)	Yes	Yes
Crustaceans	No		No	No
Egg	No		Yes	Yes
Fish	No		No	No
Lupin	No		No	No
Milk	No		Yes	Yes
Molluscs	No		No	No
Mustard	No		No	No
Tree Nuts	No		No	No
Peanuts	No		No	No
Sesame Seeds	No		No	No
Soybean	No		No	No
Sulphur Dioxide & Sulphites	No		Yes	Yes

FREE FROM				
Ingredient Free From Source				
Added Preservatives				
Added Salt	No	In Natural Flavouring, Batter		
Additives	No	Stabilisers: Carrageenan, Acidity Regulators: Citric Acid, Calcium Lactate, Tripotassium Citrate; Citric Acid		
Animal Products	Yes			
Coconut	No	Coconut Oil in Natural Flavouring		
Colours (artificial)	Yes			
Colours (natural)	Yes			
Garlic	No	Garlic Powder in Batter		
GMO Ingredients	Yes			
Hydrolysed Vegetable Protein	Yes			
Irradiated Ingredients	Yes			
MSG	Yes			
Onion	No	Onion Powder in Batter		
Vegetable Oils	No	Coconut Oil in Natural Flavouring, Rapeseed Oil in Recipe, Pre-Dust		
Yeast	No	Yeast Extract in Natural Flavouring, Batter		

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SUITABILITY				
Diet/Certification	Suitable?	Comments		
Vegetarian	Yes			
Vegan	Yes	Certified		
Coeliac	No	Contains Wheat		
Lactose	Yes			
Halal	Yes	Certified		
Kosher	No			
Organic	No			

NUTRITIONAL INFORMATION				
Nutritional Information (Typical values as sold)	Per 100g	Per 5 Wings	%RI* Per 5 Wings	RI*
Energy kJ/kcal	673	976	12	8400kJ
Energy KJ/KCai	161	233	12	2000kcal
Fat g	6.9	10.0	14	70g
of which saturates g	0.8	1.1	6	20g
Carbohydrate g	10	15	6	260g
of which sugars g	2.8	4.0	4	90g
Fibre g	4.8	7.0		
Protein g	12	18	36	50g
Salt g	0.86	1.3	21	6g
*Reference intake of an average adult				

*Reference intake of an average adult No. of servings: Approximately 14

MICROBIOLOGICAL SPECIFICATION				
Test	Target			
Enterobacteriaceae	<1000			
E. coli	<100			
B. cereus	<1000			
Clostridium perfringens	<100			
Salmonella	N/D in 25g			
Listeria sp.	<100			

PROCESS CONTROL					
Test	Target		Tolerance	Frequency	
Length		N/A	N/A	N/A	
Width		N/A	N/A	N/A	
Height	N/A		N/A	N/A	
Diameter		N/A	N/A	N/A	
Weight of Item	294g (w	reight of 10 pieces)	+/-10g	Hourly	
Weight of Pack	2kg		T1 1970g, T2 1940g	Continuous	
	Fe	2.0mm	Reject	Start up, hourly, end of production	
Metal Detection	Non-Fe	2.0mm	Reject	Start up, hourly, end of production	
	SS	3.0mm	Reject	Start up, hourly, end of production	

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SENSORY PROFILE				
Sensory Attribute	Description			
Appearance	Characteristic 'wing' shaped product, coated all over in a slightly aerated tempura batter. When the batter contracts, it gives a wrinkled 'chicken skin' appearance.			
Texture	Tender chicken style core with highly contrasting crispy textured batter			
Flavour	Chicken style core with classic savoury tempura batter.			
Aroma	Fried, savoury, chicken-style from core			

COOKING INSTRUCTIONS				
Method	Instructions			
Oven	OVEN 16-18 MIN Preheat oven and baking tray to 220°C, Fan 200°C/Gas 7. Cook on the middle shelf.			
Hob	N/A			
Grill	N/A			
Deep Fry	DEEP FRY 4-5 MIN Deep Fry from frozen. Preheat the oil to 170°C. Place pieces into the fryer. Cook for 4-5 min. Drain well.			

AUTHORISATION					
Approved	Jo Cowley (pp)	Regulatory Manager	Date: 21.01.2022		

CHANGES TO SPECIFICATION

Marlow Foods Limited reserve the right to change this specification in whole or part, but undertakes to give the consumer notification of any such changes. Marlow Foods Limited reserves the right to change their suppliers of ingredients or to replace specified ingredients with equivalent alternatives. Changes in the customers process may affect the performance of this product.

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