

PRODUCT SPECIFICATION SHEET

Product Name	Moving Mountains® No Chicken Burger 125 g (2.25 kg)	
Product Description	Plant-based no chicken Burger	
Product Code	MMCB125	

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

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

Product Information:

Water, flour (wheat), 12% vegetable protein (soy concentrate, soy isolate), vegetable oil (sunflower), 5% texturized plant protein (gluten (wheat), starch (wheat), pea protein), starch (corn, wheat), natural flavouring, thickener (methylcellulose, cellulose), dietary fibre (sugar cane), salt, yeast, maltodextrin, spices, sugar, glucose syrup, yeast extract, paprika extract.

Nutritional Information per 100 g:

	Per 100 g
Energy	1003 KJ / 240 Kcal
Fat	11 g
Of which saturates	1.3 g
Carbohydrates	18.3 g
Of which sugars	1.4 g
Fibre	4 g
Protein	14.9 g
Salt	0.9 g

^{*}Rounded according (EU) No 1169/2011

Dimensions:

Weight: 125 g Tolerance: +- 2 g Size: 10 cm Tolerance: 0,5 cm

Shelf life:

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



Handling Information:

Keep frozen below -18°C. Once opened, consume within 2 days.

Cooking Instructions:

Remove all packaging, cook from frozen

Pan

9 minutes, Place burger in a pan and fry. Turn occasionally. Ensure product is hot before serving.

Airfryer (200°C)

11 minutes, flip halfway Ensure product is hot before serving.

Deep fryer (175°C)

6 minutes until browned. Ensure product is hot before serving.

Oven

17 minutes 200 degrees



Dietary Information:

Product contains: Product contains: GM Protein/DNA **Artificial Antioxidants** No No **Artificial Colours** Celery/Celeriac No No Lupin **Artificial Flavourings** No No Eggs **Artificial Flavour Enhancers** No No **Artificial Preservatives** Fish No No Soybeans **Artificial Sweeteners** No Yes Milk No Mustard No **Peanuts** No Sesame Seeds No Crustacea No Molluscs **Product suitability:** No Nuts:** May contain Almond nuts May contain **Suitable for Vegetarians** Yes Hazelnuts Suitable for Vegans* No Yes Walnuts **Suitable for Lactose Intolerants** May contain Yes Suitable for Coeliac **Cashew nuts** May contain No **Pecan nuts** May contain Suitable for a Halal Diet No **Brazil nuts** May contain Suitable for a Kosher Diet No Pistachio nuts May contain Macadamia nuts May contain **Queensland nuts** May contain Gluten Yes Cereals: Wheat Yes Rye No Barley No Oats No Spelt No Kamut No Legumes Yes Hydrogenated Vegetable Oil/Fat No Palm Oil No Sulphur Dioxide and Sulphites No Sulphur Dioxide/Sulphites <10mg/kg Concentration

^{*}Registered with The Vegan Society Trademark.

^{**}Made in a factory where nuts are present



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 25 g
Salmonella	Absent in 25 g

Outer Case and Pallet Information:

Outer Case Information:

Outer Case GTIN: 5060728270449
Packaging Type Description: Case

Total Quantity of Units in Outer Case: 18

Outer Case Length: 232mm Outer Case Width: 344mm Outer Case Height: 105mm

Outer Case Gross Weight: 2.46kg
Outer Case Net Weight: 2.25kg

UK Pallet Information:

Quantity of Cases Per Pallet Layer: 13

Quantity of Layers Per Pallet: 15

Quantity of Cases Per Pallet: 195

Quantity of Retail Packs Per Pallet: 3510

Pallet Height: 1.7m

Case Gross Weight: 2.46kg

Pallet Gross Weight: 478.9kg



Accreditations/Certifications:

BRC Certified, 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.