

CONFIDENTIAL
MARLOW FOODS PRODUCT SPECIFICATION

PRODUCT NAME	Quorn Vegan Balls 5x1kg UK
PRODUCT CODE	A04750
SUPPLIER ADDRESS	Marlow Foods, Station Road, Stokesley, North Yorkshire, TS9 7AB
MANUFACTURER ADDRESS	Marlow Foods, Station Road, Stokesley, North Yorkshire, TS9 7AB
PRODUCT DESCRIPTION	Vegan savoury flavour balls, made with mycoprotein
PACKAGING	Preprinted PE in a plain fibreboard outer case with case label
STORAGE	Frozen
SHELF LIFE	Pack + 21 months where the Month of manufacture is month = 0 (zero)

RECIPE				
Ingredient	%	Code	Component breakdown	Country of Origin
Mycoprotein Paste		100002	None	UK
Textured Wheat Protein		42114	Wheat Flour, Stabiliser: Sodium Alginate	Netherlands, China, Denmark, France, Germany, Sweden, UK
Onions		40940	None	Poland, Netherlands, China
Water		40004	None	UK
Textured Pea Protein (Pea Protein, Pea Fibre)		42414	Pea Protein, Pea Fibre	Netherlands
Pea Fibre		42340	Pea Fibre	Germany
Potato Protein		42221	Potato Protein	Netherlands
Reduced Salt Pork Flavouring		42362	Natural Flavouring, Yeast Extract	UK
Rice Starch		41747	None	Argentina, Egypt, Guyana, Thailand, Vietnam, Paraguay, Cambodia, Uruguay, Brazil, Myanmar, India, Turkey, France, Greece, Italy, Portugal, Spain
Palm Oil		41706	None	UK

Natural Flavouring (Contains Barley)		42293	Natural Flavouring Preparations (Onion, Cumin, Yeast Extract), Maltodextrin (maize), Salt, Maltodextrin (potato), Sugar, Salt Replacer: Potassium Chloride (E508); Carry-over Carrier: Gum Arabic (E414); Natural Flavouring Substances, Coconut Oil, Acidity Regulator: Calcium Lactate (E327); Carry-over Ingredients: Triacetine (E1518), Propylene Glycol (E1520); Sunflower Oil, Water, Anti-caking Agent: Silicon Dioxide (E551); Carry-over Carrier: Tricalcium Phosphate (E341). Contains barley	UK
Rapeseed Oil		41602	None	UK
Gluten Free Roasted Barley Malt Extract		40976	None	UK
Mushroom Extract (Maltodextrin, Mushroom Extract)		42494	None	UK

INGREDIENT DECLARATION

Ingredients: Mycoprotein (40%), Textured **Wheat** Protein (**Wheat** Flour, Stabiliser: Sodium Alginate), Onion, Water, Textured Pea Protein (Pea Protein, Pea Fibre), Pea Fibre, Natural Flavourings (contains **Barley**), Potato Protein, Vegetable Oils (Palm, Rapeseed), Rice Starch, Gluten Free Roast **Barley** Malt Extract, Mushroom Extract (Maltodextrin, Mushroom Extract).

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

ALLERGENS				
Allergen	Present	Source	Handled on Line	Handled on Site
Celery	No		No	No
Cereals contain Gluten	Yes	Textured Wheat Protein (Wheat Flour), Barley, Gluten Free Roast Barley Malt Extract	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	Yes
Sulphur Dioxide & Sulphites	No		Yes	Yes

FREE FROM		
Ingredient	Free From	Source
Added Preservatives	Yes	
Added Salt	Yes	In Natural Flavouring
Additives	No	Stabiliser: Sodium Alginate; Salt Replacer: Potassium Chloride; Acidity Regulator: Calcium Lactate
Animal Products	Yes	
Coconut	No	Coconut Oil in Natural Flavouring
Colours (artificial)	Yes	
Colours (natural)	Yes	
Garlic	Yes	
GMO Ingredients	Yes	
Hydrolysed Vegetable Protein	Yes	
Irradiated Ingredients	Yes	
MSG	Yes	
Onion	No	Onions in recipe, Natural Flavouring
Vegetable Oils	No	Coconut, Sunflower Oil in Natural Flavouring, Rapeseed, Palm Oil in Recipe
Yeast	No	Yeast Extract in Natural Flavouring

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

NUTRITIONAL INFORMATION				
Nutritional Information (Typical values as sold)	Per 100g	Per 75g	%RI* Per 75g	RI*
Energy kJ/kcal	560	420	5	8400kJ
	133	100	5	2000kcal
Fat g	3.4	2.5	4	70g
of which saturates g	1.0	0.7	4	20g
Carbohydrate g	10	7.6	3	260g
of which sugars g	0.1	0.1	0	90g
Fibre g	5.1	3.8		
Protein g	13	9.9	20	50g
Salt g	0.71	0.54	9	6g
*Reference intake of an average adult No. of servings: Approximately 13				

MICROBIOLOGICAL SPECIFICATION	
Test	Target
Enterobacteriaceae	<1000
E. coli	<100
B. cereus	<1000
Clostridium perfringens	<100
Salmonella	Not Detected 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	167g (weight of 10)	163-167g (weight of 10)	Hourly
Weight of Pack	1kg	T1: 985g T2: 970g	Continuously
X Ray	Glass	3.0mm	Reject
	Ceramic	3.0mm	Reject
	SS	1.2mm	Reject
			Start up, hourly, end of production
			Start up, hourly, end of production
			Start up, hourly, end of production

SENSORY PROFILE	
Sensory Attribute	Description
Appearance	Round in shape with some visible cracks on surface Brown in colour with highlights from cooking & slight shine Might have belt marks Visible onion pieces spread throughout Flecks of herbs and black pepper Dense & fibrous centre
Texture	Moderate initial resistance to bite (firmness) Very mild initial water release Initially moderately fibrous Moderately pasty, breaks down quickly May have a very mild greasy mouthfeel.
Flavour	Strong savoury flavour Mild pork flavour Moderate cereal flavour Very mild in; Black pepper, oily, salt, sweetness, bitterness & acidity Aftertaste: Very mild onion, bitterness and sweet
Aroma	Moderate pork & onion aroma Mild oily and cereal aroma, Strong savoury aroma Very mild sweetness

COOKING INSTRUCTIONS	
Method	Instructions
Oven	OVEN - 20 MIN Preheat oven to 200°C/Fan 180°C/Gas 6. Brush with a little oil. Place on baking tray. Cook on the middle shelf.
Hob	HOB - 16 MIN Simply heat your sauce (approx 500g) then add frozen Quorn Vegan Balls. Stir, cover and simmer for 16 MIN. Stir occasionally.
Grill	N/A
Microwave	N/A

AUTHORISATION			
Approved	Jo Cowley (pp)	Regulatory Manager	Date: 14.02.2023

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.