

Product Data Sheet

Product Data Sheet Version Number: THIS-PDS-V1 Authorised by J. Thompson Approved by A. Yem

CONFIDENTIAL & PROPRIETARY INFORMATION

The below specifications are subject to change, pending accumulation of additional data. The information is provided in good faith and believed to be accurate. Plant Meat Ltd t/a THIS™ assumes no liability for loss or damage based on the use of this information.

This document has been produced electronically and therefore does not have a signature. All queries must be raised to technical@this.co within 2 weeks of receipt, failure to raise queries within the stated time period will be deemed as acceptance and agreement of the information provided.

	Product Information Product Summary
Product Name	THIS Isn't Bacon Rashers
Legal Description	Plant-based bacon style rashers made from soy and pea protein.
Product Data Sheet Issue Date	26/07/23
Finished Product Code (SKU)	4331032030
Product Category	Ready to Cook
Country of Origin	United Kingdom
	Supplier Information
Supplier Name	Plant Meat Limited t/a 'THIS'
Supplier Address	100 Cambridge Grove, Hammersmith, London, W6 0LE, UK
Technical Contact	Alex Yem Alex@this.co. Japser Thompson Jasper@this.co. Technical team technical@this.co
Development Contact	Nicole Britten
Commercial Contact	Xander Fletcher
Manufacturing Site GFSI Certification	KINA 1800242 PPCCS

Ingredient Declaration (for pack)

Water, **SOYA** Protein Concentrate (17%), Flavouring, **SOYA** Protein Isolate (6%), Pea Protein Isolate (3%), Salt, Vegetable Extracts (Radish, Carrot, Paprika), Potato Starch, Rapeseed Oil, Maltodextrin, Iron, Vitamin B12

Allergenic ingredients are identified in **BOLD CAPITALS** in line with requirements set forth in Annex II of Regulation (EC) No 1169/2011.

		Nutritio	nal Data	
Typical valu	es per 100g			
Energy kJ	638	Recommended Serving Size (g)		
Energy kcal	152			
Fat	1.2		_	24
(of which saturates)	0.3			
Carbohydrates	10.6			
(of which sugars)	1.3			
Fibre	5.4			
Protein	24.5			
Salt	2.7	Nutritional Claims		
Sodium (mg) Iron	1080		Low in fat, low in saturated fat, source of fibre, high in protein, source of vitami	
	3.8			
Vitamin B12	0.68			
*RI = Reference intak	e of an average adult			

	Organoleptic Description	
	As Sold	As Cooked
Appearance	Red rashers of plant-based bacon with a brown coloured liquid marinade Rashers uniform width & length, & 10.5g in weight (+/- 0.5g)	Crispy, bacon rashers with caramelization from cooking Texture becomes firmer upon cooling
Aroma	Strong smokey, meaty, bacon	Smokey bacon flavour
Flavour	N/A	Smokey bacon flavour
Texture	Moderately firm bacon rashers with thin water- based marinade Surface of bacon rashers retains some marinade, moist surface texture	Crispy exterior Slightly soft interior with some bite Fibres present on interior

Cooking Instructions		
Cook from Frozen	Not suitable for cooking from frozen	
Cook from Chilled	For best results, pan fry in 1 tsp of oil for 3-5 minutes - or until crispy, turning occasionally.	
These cooking instruction	These cooking instructions serve as a guide only. Please ensure that the product is nining hat after cooking	

Shelf	f-Life		
	Frozen	Chilled	Opened
Shelf-Life Shelf-Life	1 year	23 days	24 hours
The above defined shelf-life are depender	nt on storage conditions	being maintained.	

Storage & Transport Conditions		
Storage Conditions	Frozen (-18°C +/- 3°C)	
	Chilled: $(2^{\circ}C \pm 2^{\circ}C)$. To defrost, leave in chilled conditions $(2^{\circ}C \pm 2^{\circ}C)$ overnight. Once defrosted, keep product chilled $(2^{\circ}C \pm 2^{\circ}C)$ and use within 23 days.	
Transport Conditions	Frozen (-18°C +/- 3°C)	

Pack	aging
Packaging Material	PA/PE Film
Food Contact Packaging Colour	Clear
Pack Barcode	N/A
Case Barcode	15060678710702
Unit Weight	120g
Case Configuration (Unit weight x No. units per case)	120g x 30
Pack Dimensions (D x W x H)	19 x 260 x 110
Case Dimensions (D x W x H)	390 x 170 x 141

Microbiological Standards		
Organism	Maximum Presence	
Escherichia coli (E. coli)	<10	
Enterobacteriaceae	<1000	
Bacillus cereus (B. cereus)	<10	
Staphylococcus aureus (S. aureus)	<20	
Salmonella spp.	Not detected in 25g	
Listeria spp.	Not detected in 25g	
Total viable count (TVC) @30°C for 48hrs	<500000	
Yeasts	<1000	
Moulds	<1000	

Suitability and Claims
This product is produced in a facility that is certified to comply with relevant regulations relating to vegan
classification and is suitable for consumption by vegans and vegetarians according to Article 35 of
Regulation (EU) 1169/2011.