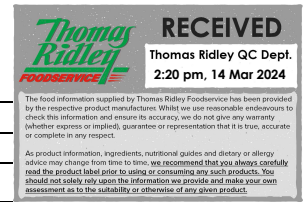


PRODUCT SPECIFICATION SHEET



Product Name	Moving Mountains® Meatballs 17g (2x1kg)
Product Description	Plant-based Meatballs
Product Code	MMMMB17

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

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

Product Information:

Ingredients: water, oyster mushroom, vegetable oil (coconut, sunflower), **soy** protein concentrate, rice, gluten (**wheat**), starch (**wheat**), thickener (E461, E401), flavouring, vegetable protein (**soy** protein isolated), pea protein isolate, dietary fibre (**oat**), sea salt, dextrose, vinegar, lemon juice, preservative (E270), **barley** malt extract, vegetable (beetroot), vitamin (B12).

Nutritional Information per 100 g:

	Per 100 g
Energy	1090 KJ 263 Kcal
Protein	11.7 g
Fat	19.6 g
Of which saturated	11.1 g
Carbohydrate	6.8 g
Of which sugars	0.6 g
Fibre	6.5 g
Salt	1.6 g

Weight:

17g Tolerance: ± 0.5g

Shelft life:

18 months (from date of production), 12 months (minimum Shelf-Life on Delivery)

Handling Information:

Storage: KEEP FROZEN below -18°C.

Cooking Instructions – For best results cook from frozen:

Oven

1. Cook from frozen.
2. Place Meatballs onto a baking tray.
3. Preheat oven to 200°C/Fan 180°C/Gas Mark 6.
4. Bake in oven for 20 mins.
5. Make sure the Meatballs are cooked thoroughly before eating.

Hob

1. Cook from frozen.
2. Add oil to a frying pan.
3. Fry Meatballs on a medium heat, turning regularly until evenly browned. Approx. 10 mins.
4. Make sure the Meatballs are cooked thoroughly before eating.

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	Yes
Oats	Yes
Spelt	No
Kamut	No
Legumes	Yes
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**	No
Suitable for a Kosher Diet**	No

*Registered with The Vegan Society Trademark.

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

*** Made in a factory where nuts and peanuts 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	Absents in 25g
Salmonella	Absent in 25g

Outer Case and Pallet Information:

<p>Outer Case Information:</p> <p>Outer Case GTIN: 5060728270180</p> <p>Packaging Type Description: Case</p> <p>Total Quantity of Units in Outer Case: 118</p> <p>Outer Case Length: 340mm</p> <p>Outer Case Width: 230mm</p> <p>Outer Case Height: 75mm</p> <p>Outer Case Gross Weight: 2.20kg</p> <p>Outer Case Net Weight: 2.00kg</p>

<p>UK Pallet Information:</p> <p>Quantity of Cases Per Pallet Layer: 13</p> <p>Quantity of Layers Per Pallet: 20</p> <p>Quantity of Cases Per Pallet: 260</p> <p>Quantity of Units Per Pallet: 520</p> <p>Pallet Height: 1.7m</p> <p>Case Gross Weight: 2.20kg</p> <p>Pallet Gross Weight: 572kg</p>

<p>EU Pallet Information:</p> <p>Quantity of Cases Per Pallet Layer: 11</p> <p>Quantity of Layers Per Pallet: 20</p> <p>Quantity of Cases Per Pallet: 220</p> <p>Quantity of Units Per Pallet: 440</p> <p>Pallet Height: 1.7m</p> <p>Case Gross Weight: 2.20kg</p> <p>Pallet Gross Weight: 484kg</p>

Accreditations/Certifications:

BRC, 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.