Supplier's Product Code : Product Added : Last Updated by Supplier : erudus id : A04494 28 January 2021 04 May 2023

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Quorn Vegan Buttermilk Chicken Burger 5x2kg

Short Product Name:

Product Description:

 $\label{thm:continuous} Vegan savoury flavour fillets, made with mycoprotein, in a vegan buttermilk flavour coating$

General Information

Food/Drink:	Food
Product Category :	Frozen
Generic Product Type:	Vegetarian

Supplier's Product Code:

A04494

Supplier: Marlow Foods Ltd (Quorn Foods)

Station Road Stokesley Middlesborough Cleveland TS9 7AB England P: 01642 710 803

OUTER PRODUCT

Outer case Information

Outer case information			
Outer Case GTIN :	05019503041798	Outer Case Length:	30 mm
Packaging Type Description :	Case	Outer Case Width:	237 mm
Total Quantity of Inner Units in Outer Case :	5 Units	Outer Case Height:	400 mm
Is Trade Item Splittable? :	-	Product Gross Weight:	10.50 kg
		Product Net Weight:	10.00 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.59 MTR
Quantity of Layers Per Pallet :	6 Layers	Pallet Gross Weight:	658.70 kg
Quantity of Cases Per Pallet:	60 Cases		
Logistical Information			
Shelf Life from Time of Production :	630 Days	Minimum Order Quantity :	60 Cases
Guaranteed Shelf Life on Delivery:	180 Days	Delivery Lead Time :	3 Days
Waste Packaging Weight - Outer	Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	0.00 g	Steel:	0.00 g
Percentage Recycled Plastic:	Not specified.	Other:	0.00 g
Paper/Board:	416.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Trans	sport Packaging		
Plastic:	540.00 g	Wood Total:	Not specified.
Paper/Board:	0.00 g	Is Pallet Returnable?:	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments:

Pack contains approximately 20 servings.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance: United Kingdom

Additional Origin Details:

UK

Inner Pack Information

Internal GTIN:	5019503041781
Packaging Type Description :	Plastic Bag
Variable Weight Consumer Item:	No
Net Drained Weight :	Not specified.

Inner Unit Length:	30 mm
Inner Unit Height:	400 mm
Inner Unit Width:	237 mm
Inner Product Weight:	2000.00 g
Inner Product Weight Units :	g

Weight/Volume:

2kg

Handling Information

Directions For Use :

DEEP FRY - 6 MIN Heat oil to 175°C, cook burger for 6 mins.

OVEN - 15 MIN Preheat oven and baking tray to 200°C, Fan 180°C/ Gas 6. Cook on the middle shelf.

All appliances vary, these are guidelines only. Check product is piping hot before serving.

Storage Instructions:

Keep frozen below -18°C. Do not refreeze once thawed.

Dietary Information

Ingredients:

Mycoprotein (61%), Rusk [WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Salt], Water, Natural Flavourings, WHEAT Starch, Rapeseed Oil, Pea Fibre, Potato Protein, Breadcrumb [WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Yeast, Salt], Salt, Spices (Black Pepper, Smoked Paprika Powder, Fennel), Maize Starch, WHEAT Gluten, Dried Yeast, Garlic Powder, Onion Powder, Stabiliser: Carrageenan; Spice Extract (Black Pepper, Capsicum, Turmeric), Herbs (Oregano, Thyme), Herb Extract (Oregano, Thyme, Origanum Oil), Yeast Extract.

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof):	No
Milk (and products thereof) :	No
Mustard (and products thereof):	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof):	No
Nuts (and products thereof):	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
Cereals Containing Gluten :	Yes
Wheat (and products thereof):	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof):	No
Kamut (and products thereof) :	No
Gluten content < 20ppm:	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= -

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 a Vegetarian Diet:	Yes	
Suitable for a Vegan Diet :	Yes	
Suitable for Sufferers of Lactose Intolerance :	Yes	
Suitable for Sufferers of Lactose Intolerance : Suitable for Coeliacs :	Yes	
Suitable for Coeliacs :	No	

Allergen Statement :

Not specified.

Nutritional Information

Average Serving:	100.00 g or ml
Count per 100g:	1 Portions
Count Per Pack :	Not specified.
Energy per 100 G/ML :	783.00 kJ
Energy per 100 G/ML:	188.00 kcal
Fat per 100 G/ML:	9.6 g
- of which Saturates per 100 G/ML :	1.5 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML:	11 g
- of which Sugars per 100 G/ML:	1.2 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	6.3 g
Protein per 100 G/ML:	11 g
Salt per 100 G/ML :	1.2 g
Sodium per 100 G\ML:	0.48 g

Vitamin A per 100g:	Not specified.
Vitamin C per 100g:	Not specified.
Folate/Folic Acid per 100g:	Not specified.
Calcium per 100g:	Not specified.
Iron per 100g:	Not specified.
Zinc per 100g:	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm:	Not specified.
Alcoholic Strength %Vol:	Not specified.
Fat Percentage in Dry Matter per 100g:	Not specified.

Waste Packaging Weight - Inner Unit

Glass:	0.00 g
Plastic:	17.40 g
Percentage Recycled Plastic:	0.00 %
Paper/Board:	0.00 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g
Wood:	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production:	Yes
Red Tractor:	No
Fairtrade:	No
Marine Stewardship Council Certified (MSC):	No
Organic:	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark:	No
RSPCA Assured:	No
LEAF Marque (Linking Environment and Farming):	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
$Round table \ of \ Sustainable \ Palm \ Oil \ (RSPO):$	No
School Approved (The Requirement for School Food Regulation 2014):	I No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certificatio :	n No
ISO 14001 (Environmental System):	Yes
FSSC 22000:	No

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	7005
Commodity Code:	2106909260
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?: Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Quarterly	<100	100	-	Maximum < 100
Clostridium Perfringens (cfu/g or ml)	Quarterly	<100	100	-	Maximum < 100
E. Coli (cfu/g or ml)	Every Batch	<10	100	-	Maximum < 100, Per manufacturing run
Enterobacteriaceae (cfu/g or ml)	Every Batch	<100	1000	-	Maximum < 1000, Per manufacturing run
Listeria SPP	Every Batch	<0	100	-	Target ND in 25g, Maximum <100, Per manufacturing run
Salmonella	Quarterly	<0	0	-	Target, Maximum ND in 25g

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Analytical Standards

Not available.