

Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

MMBUR1  
24 February 2026  
24 February 2026  
1028ae32efb5465d8fd6f93df6e5b45c



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## Moving Mountains® Burger 20x113.5g

Short Product Name:

Moving Mountains® Burger 20x113.5g

Product Description:

Moving Mountains® is a ground-breaking British company leading plant-based innovation into unimagined territory with the UK's first meatless "bleeding" burger. The Moving Mountains® Burger™ is 100% plant, 0% cow - made from a scientific blend of plant-proteins, vegetables and a base of mushrooms that are widely known for their health and medicinal properties creating a meat-like taste, texture and bleeding appearance.

### General Information

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

**Supplier's Product Code :**  
MMBUR1  
**Supplier:** Moving Mountains Foods  
The Frames  
1 Phipp Street  
London  
Greater London  
EC2A 4PS  
United Kingdom  
P: +44 (0) 333 123 7766

### OUTER PRODUCT

#### Outer case Information

Outer Case GTIN :	5060101531624	Outer Case Length :	340 mm
Packaging Type Description :		Outer Case Width :	230 mm
Total Quantity of Inner Units in Outer Case :	20 Units	Outer Case Height :	75 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	2.47 kg
		Product Net Weight :	2.27 kg

#### Pallet Information

Quantity of Cases Per Pallet Layer :	13 Cases	Pallet Height :	1.70 MTR
Quantity of Layers Per Pallet :	20 Layers	Pallet Gross Weight :	658.20 kg
Quantity of Cases Per Pallet :	260 Cases		

#### Logistical Information

Shelf Life from Time of Production :	480 Days	Minimum Order Quantity :	260 Cases
Guaranteed Shelf Life on Delivery :	360 Days	Delivery Lead Time :	10 Days

#### Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	80.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	0.00 %	Other :	0.00 g
Paper/Board :	120.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

#### Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

#### Other Information

Supplier Comments :

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance : Netherlands (the)

**Additional Origin Details :**  
Not specified.

### Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Carton

Variable Weight Consumer Item : Yes

Net Drained Weight : Not specified.

Inner Unit Length : 0 mm

Inner Unit Height : 0 mm

Inner Unit Width : 0 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

**Weight/Volume :**  
Not specified.

### Handling Information

#### Directions For Use :

Preparation:

KEEP FROZEN - below -18°C

Equipment:

- Plancher or non-stick frying pan
- Cloche
- Burger turner

Cooking\*:

- 1) Pre-heat plancher/pan on a medium heat;
- 2) Generously add oil (i.e. Sunflower);
- 3) Cook from frozen using the cloche for 2-3 mins to aid thawing;
- 4) Remove cloche and cook for another 3-4 mins flipping regularly until burger has browned evenly;
- 5) Check burger regularly while cooking - do not press the burger with utensils.

#### IMPORTANT:

Do not pre-heat then re-cook the burger.  
Do not undercook or overcook.  
Do not refreeze once thawed.  
Discard the burger if it has been left thawed longer than 24 hours.

Note: The burger should be brownish/pink in the centre and be very succulent.

\*All appliances vary - Cooking instructions are provided as a guideline only for the very best results.

#### Storage Instructions:

KEEP FROZEN - below -18°C.

## Dietary Information

### Ingredients :

Ingredients: Water, vegetable oil (coconut), vegetable (oyster mushroom, mushroom, onion), vegetable protein (<b>Soya</b>, <b>Soya</b> isolate, pea protein), gluten (<b>Wheat</b>), natural flavouring, dietary fibre (<b>Oat</b>), starch (<b>Wheat</b>), thickener (methylcellulose), <b>Barley</b> malt extract, beetroot powder, salt, vitamins B12.

### 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) :	Yes
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) :	Yes
Oats (and products thereof) :	Yes
Spelt (and products thereof) :	Yes
Kamut (and products thereof) :	Yes
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

### 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 :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	Yes
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

### Allergen Statement :

Not specified.

## Nutritional Information

Average Serving :	113.50 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,103.00 kJ
Energy per 100 G/ML :	266.00 kcal
Fat per 100 G/ML :	20 g
- of which Saturates per 100 G/ML :	17 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 :	4.4 g
- of which Sugars per 100 G/ML :	0.9 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	5.5 g
Protein per 100 G/ML :	14 g
Salt per 100 G/ML :	0.9 g
Sodium per 100 G\ML :	Not specified.

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) :	0.00 g
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 :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	10.00 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 :	-
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	-
RSPCA Assured :	-
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	Yes
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

<b>Other Accreditation :</b> The Vegan Society Trademark	
Intra Stat/Taric Code :	2106909898
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

## Standards Testing

Do you undertake trend analysis of microbiological results?: Yes

Is shelf life testing undertaken?: Yes

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Every Batch	=54000	54000	-	
E. Coli (cfu/g or ml)	Every Batch	<10	10	-	
Enterobacteriaceae (cfu/g or ml)	Every Batch	=430	430	-	
Listeria Monocytogenes	Every Batch	=0	0	-	Not present in 25g
Salmonella	Every Batch	=0	0	-	Not present in 25g
Staphylococcus Aureus (cfu/g or ml)	Every Batch	<10	10	-	

## Analytical Standards

Not available.