

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

5HD155
05 June 2019
23 May 2022
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Moving Mountains® Hot dog 20x155g

Short Product Name:

Product Description:

Unlike any other plant-based hot dog on the market, Moving Mountains® has used food technology, incredible scientific processes, specialised machines and local natural ingredients to create their revolutionary Hot Dog. These ingredients are combined with a delicious naturally smoked flavour and satisfyingly firm yet bouncy texture, making the Moving Mountains Hot Dog look and taste just like a pork hot dog or frankfurter. It will fool even the most committed carnivores and convince them that a pig isn't needed to make a dog. Moreover, the Moving Mountains® Hot Dog has a Gluten Free recipe, however it's made in a factory that handles gluten.

General Information

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

Supplier's Product Code :
5HD155
Supplier: Moving Mountains Foods
Barley Mow Centre
10 Barley Mow Passage
London
Greater London
W4 4PH
United Kingdom
P: +44 (0) 333 123 7766

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060728270203	Outer Case Length :	276 mm
Packaging Type Description :	Case	Outer Case Width :	161 mm
Total Quantity of Inner Units in Outer Case :	20 Units	Outer Case Height :	112 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	3.30 kg
		Product Net Weight :	3.10 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	26 Cases	Pallet Height :	0.94 MTR
Quantity of Layers Per Pallet :	7 Layers	Pallet Gross Weight :	616.60 kg
Quantity of Cases Per Pallet :	182 Cases		

Logistical Information

Shelf Life from Time of Production :	540 Days	Minimum Order Quantity :	182 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 :	0.08 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	0.12 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 :
Not specified.

INNER PRODUCT

Origin Information

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

Additional Origin Details :
Not specified.

Inner Pack Information

Internal GTIN : 5060728270074

Packaging Type Description : Vacuum Packed

Variable Weight Consumer Item : No

Net Drained Weight : 0.775 kg

Inner Unit Length : 26 mm

Inner Unit Height : 3 mm

Inner Unit Width : 16 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

Weight/Volume :

5 units per pack
4 packs per case
0.775kg per pack
20 units per case

Handling Information

Directions For Use :

Cook from chilled.
Hob: With the Dogs still in their wrapper, place them in hot 90 degree (simmering not boiling) water for 15 to 20 mins. Remove the wrapper then serve immediately.
Optional: add some salt to the pan for a better taste experience.

Storage Instructions :

KEEP FROZEN - below -18°C or stored in the fridge for up to 20 days if the packaging.

Dietary Information

Ingredients :

Ingredients: water, vegetables (onion, carrot), vegetable oil (coconut oil), sunflower seeds, thickeners (carrageenan, methylcellulose, konjac), salt, flavour, spice extract, dextrose, spices, preservative (lactic acid), yeast extract, colour (iron oxide), smoke.

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

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	155.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	533.00 kJ
Energy per 100 G/ML :	128.00 kcal
Fat per 100 G/ML :	9 g
- of which Saturates per 100 G/ML :	7.7 g
- of which Mono-unsaturates per 100 G/ML :	0.7 g
- of which Polyunsaturates per 100 G/ML :	0.2 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	3 g
- of which Sugars per 100 G/ML :	2.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	0.50 g
Fibre per 100 G/ML :	3.2 g
Protein per 100 G/ML :	7 g
Salt per 100 G/ML :	1.2 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 :	0.08 g
Percentage Recycled Plastic :	Not specified.
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 :	No
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
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 :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : The Vegan Society Trademark IFS Certification	
Intra Stat/Taric Code :	2106108070
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? : No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Every Batch	<10000	10000	-	
Coliforms (cfu/g or ml)	Every Batch	<10000	1000	-	
E. Coli (cfu/g or ml)	Every Batch	<0	0	-	Absent in 25g
Enterobacteriaceae (cfu/g or ml)	Every Batch	<1000	1000	-	
Listeria Monocytogenes	Every Batch	<100	100	-	
Listeria SPP	Every Batch	=0	0	-	Not present in 25g
Moulds (cfu/g or ml)	Every Batch	<1000	1000	-	
Moulds & Yeast (cfu/g or ml)	Every Batch	=10	10	-	
Salmonella	Every Batch	=0	0	-	Not present in 25g

Analytical Standards

Not available.