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CONFIDENTIAL MARLOW FOODS PRODUCT SPECIFICATION

PRODUCT NAME	Quorn Chicken Nuggets 8 x 476g UK
PRODUCT CODE	A04429
SUPPLIER ADDRESS	Marlow Foods Limited, Station Road, Stokesley, North Yorkshire, TS9 7AB
MANUFACTURER ADDRESS	Iceland Seafood UK Ltd, Athenian Way, Grimsby, North Lincolnshire, DN37 9SY
PRODUCT DESCRIPTION	Meat free savoury flavour nuggets, made with mycoprotein, coated in a crispy batter
PACKAGING	Colour printed PE bag packed in a purple pre-printed fibreboard outer case with outer case label
STORAGE	Frozen
SHELFLIFE	P+21 months

RECIPE				
Ingredient	%	Code	Component breakdown	Country of Origin
Quorn Nuggets		100863		
Mycoprotein Paste		100002	None	UK
Water		40001	None	UK
Milk Proteins		42334	None	France, Germany
Textured Wheat Protein		42394	Textured Wheat Protein (Wheat Protein, Wheat Flour)	Netherlands
Chicken Flavour		42172	Flavouring Preperations (Yeast Extract); Natural Flavouring Substances; Maltodextrins (Wheat); Salt; Maltodextrin (Maize); Potassium Phosphates	Switzerland
Free Range Egg White Powder		40964	None	France, Italy, Denmark, Netherlands, Germany, Belgium, Spain, Poland
Pea Fibre		42340	Pea Fibre	Belgium
Calcium Chloride		42261	Firming Agent	UK
Calcium Acetate		30519	Firming Agent	Netherlands
Pectin		41534	Gelling Agent	Germany
Water		40001	None	UK
Tempura Batter		42277		UK
Wheat Flour			Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine)	
Maize Flour				
Wheat Starch				
Disodium Diphosphate				
Sodium Bicarbonate				
Salt				
Dextrose				
Sunflower Oil		42223	None	UK, France, Holland, Germany, Belgium
Intermediate		42276		UK
Wheat Flour				
Salt				
Wheat Gluten				
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Adhesive Batter	42278	UK
Wheat Flour		
Wheat Starch		
Salt		

INGREDIENT DECLARATION

Ingredients: Mycoprotein (39%), Water, Rehydrated Free Range Egg White, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Vegetable Oils (Sunflower, Rapeseed), Salt, Maize Flour, Wheat Starch, Milk Proteins, Textured Wheat Protein (Wheat Protein, Wheat Flour), Natural Flavouring, Raising Agents: Tetrasodium Diphosphate, Sodium Carbonate; Pea Fibre, Firming Agents: Calcium Chloride, Calcium Acetate; Wheat Gluten, Gelling Agent: Pectin; Dextrose.

Allergy Advice: For allergens, including cereals containing gluten, see ingredients in **bold**.

ALLERGENS				
Allergen	Present	Source	Handled on Line	Handled on Site
Celery	No		No	No
Cereals contain Gluten	Yes	Wheat Flour, Wheat Protein, Wheat Gluten, Wheat Starch	Yes	Yes
Crustaceans	No		No	No
Egg	Yes	Free Range Egg White	Yes	Yes
Fish	No		No	No
Lupin	No		Yes	Yes
Milk	Yes	Milk Protein	Yes	Yes
Molluscs	No		No	No
Mustard	No		No	No
Tree Nuts	No		No	No
Peanuts	No		No	No
Sesame Seeds	No		No	No
Soybean	No		No	No
Sulphur Dioxide & Sulphites	No		Yes	Yes

FREE FROM				
Ingredient	Free From	Source		
Added Preservatives	Yes			
Added Salt	No	Natural Flavouring, Coatings		
Additives	No	Firming Agents: Calcium Chloride, Calcium Acetate; Gelling agent: Pectin		
Animal Products	Yes			
Coconut	Yes			
Colours (artificial)	Yes			
Colours (natural)	Yes			
Garlic	Yes			
GMO Ingredients	Yes			
Hydrolysed Vegetable Protein	Yes			
Irradiated Ingredients	Yes			
MSG	Yes			
Onion	Yes			
Vegetable Oils	No	Sunflower, Rapeseed Oil		
Yeast	No	Natural Flavouring, Breadcrumbs		

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SUITABILITY				
Diet/Certification Suitable? Comments				
Vegetarian	Yes			
Vegan	No	Contains Egg, Milk		
Coeliac	No	Contains Wheat		
Lactose	No	Contains Milk		
Halal	Yes	Suitable, not certified		
Kosher	No			
Organic	No			

NUTRITIONAL INFORMATION				
Nutritional Information (Typical values as cooked)	Per 100g	Per 4 nuggets	%RI* Per 4 nuggets	RI*
Enorgy ki /keal	795	608	7	8400kJ
Energy kJ/kcal	190	145	7	2000kcal
Fat g	8.3	6.3	9	70g
of which saturates g	0.8	0.6	7	20g
Carbohydrate g	17	13		
of which sugars g	1.9	1.5	2	90g
Fibre g	4.5	3.4		
Protein g	9.4	7.2	14	50g
Salt g	1.2	0.90	15	6g
*Reference intake of an average adult				

No. of servings: 5-6

MICROBIOLOGICAL SPECIFICATION				
Test	Target			
Enterobacteriaceae	<1000			
E. coli	<100			
B. cereus	<20			
Clostridium perfringens	<100			
Salmonella	ND in 25g			
Listeria sp.	ND in 25g			

PROCESS CONTROL					
Test		Target	Tolerance	Frequency	
Length		N/A	N/A	N/A	
Width		N/A	N/A	N/A	
Height		N/A	N/A	N/A	
Diameter		N/A	N/A	N/A	
Weight of Item (per 10 items)	202g		196g - 204g	Hourly	
Weight of Pack	476g		T1 462g - T2 447g	Continuous	
	Fe	1.5mm	Rejected	Start up, hourly, end of run	
Metal Detection	Non-Fe	2.0mm	Rejected	Start up, hourly, end of run	
	SS	2.0mm	Rejected	Start up, hourly, end of run	

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SENSORY PROFILE				
Sensory Attribute	Description			
Appearance	Irregular pieces evenly coated on golden batter			
Texture	Crispy batter, core is chicken-like, slightly firm, fibrous & succulent			
Flavour	Typical flash-fried batter outer, savoury chicken-style core			
Aroma	Typical flash-fried aroma			

COOKING INSTRUCTIONS			
Method	Instructions		
Oven	OVEN 15 MIN Preheat oven and baking tray to 220°C/Fan200°C/Gas 7. Cook on the middle shelf.		
Hob	N/A		
Grill	N/A		
Microwave	N/A		

AUTHORISATION					
Approved	Jo Cowley (pp)	Regulatory Manager	Date: 30.11.2021		

CHANGES TO SPECIFICATION

Marlow Foods Limited reserve the right to change this specification in whole or part, but undertakes to give the consumer notification of any such changes. Marlow Foods Limited reserves the right to change their suppliers of ingredients or to replace specified ingredients with equivalent alternatives. Changes in the customers process may affect the performance of this product.

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