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### 16 JUL 2019

# CONFIDENTIAL MARLOW FOODS PRODUCT SPECIFICATION

PRODUCT NAME	Quorn Dippers 5 x 2kg Multi	
PRODUCT CODE	A01628	
SUPPLIER ADDRESS	Marlow Foods, Station Road, Stokesley, North Yorkshire, TS9 7AB	
MANUFACTURER ADDRESS	Marlow Foods, Brandon Road, Methwold, Thetford, Norfolk IP26 4RH	
PRODUCT DESCRIPTION	Meat free chicken flavoured dippers made from Mycoprotein™, in a crispy batter	
PACKAGING	Colour printed PE film bags, packed into a plain outer case.	
STORAGE	Frozen	
SHELFLIFE	P+21 months	

RECIPE				
Ingredient	%	Code	Component breakdown	Country of Origin
Quorn Dippers		100864		
Mycoprotein Paste		100002	None	UK
Water		40001	None	UK
Milk Proteins		42334/42137	None	France, Germany
Chicken Flavour		42172	Flavouring Preperations (Yeast Extract); Natural Flavouring Substances; Maltodextrins (Wheat); Salt; Maltodextrin (Maize); Potassium Phosphates, Palm Oil	Switzerland
Free Range Egg White Powder		40964	None	France, Italy, Denmark, Netherlands, Germany, Belgium
Calcium Acetate		30519	Firming Agent	Netherlands
Calcium Chloride		42261	Firming Agent	UK
Pectin		41534	Gelling Agent	Germany
Low Salt Batter		42091	Wheat Flour, Maize Flour, Wheat Starch, Dextrose, Raising Agents: E450, E500; Salt, Turmeric Extract	UK
Intermediate		41727	Rusk [Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamine), Salt, Raising Agent (E503ii)], Durum Wheat Flour (Semolina).	UK
Sunflower Oil		42223	None	UK, France, Holland, Germany, Belgium
Water		40001	None	UK

#### INGREDIENT DECLARATION

Ingredients: Mycoprotein (56%), Water, Sunflower Oil, Wheat Flour (contains added Calcium, Iron, Niacin & Thiamine), Rehydrated Free Range Egg White, Maize Flour, Wheat Starch, Milk Proteins, Natural Flavouring, Dextrose, Firming Agents: Calcium Chloride, Calcium Acetate; Raising Agents: Trisodium Diphosphate, Sodium Carbonate; Tumeric Extract, Gelling Agent: Pectin Allergy Advice: For allergens, including cereals containing gluten, see ingredients in bold.

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ALLERGENS					
Allergen	Present	Source	Handled on Line	Handled on Site	
Celery	No		No	No	
Cereals contain Gluten	Yes	Wheat flour, wheat starch	Yes	Yes	
Crustaceans	No		No	No	
Egg	Yes	Free range egg white	Yes	Yes	
Fish	No		No	No	
Lupin	No		No	No	
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	Flavouring, batter			
Additives	No	Gelling agent: pectin; Firming agent: calcium chloride, calcium acetate			
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			
Yeast	No	Flavouring			

SUITABILITY					
Diet/Certification Suitable? Comments					
Vegetarian	Yes				
Vegan	No				
Coeliac	No				
Lactose	No				
Halal	Yes				
Kosher	No				
Organic	No				

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NUTRITIONAL INFORMATION					
Nutritional Information (Typical values as sold)	Per 100g	Per 80g serving	%RI* per 80g serving	RI*	
Energy kJ/kcal	847	678	8	8400kJ	
Effergy KJ/KCai	203	162	8	2000kcal	
Fat g	11.0	8.8	13	70g	
of which saturates g	2.0	1.6	8	20g	
Carbohydrate g	12.0	9.6			
of which sugars g	2.6	1.6	2	90g	
Fibre g	4.0	3.2			
Protein g	12.0	9.6	19	50g	
Salt g	0.8	0.6	11	6g	
*Reference intake of an average ad No. of servings: 25	lult				

MICROBIOLOGICAL SPECIFICATION					
Test					
Enterobacteriaceae	<10²/g				
E. coli	<10/g				
3. cereus	<10²/g				
Clostridium perfringens	<10/g				
Salmonella	Not detected in 25g				
Listeria sp.	<20/g				

PROCESS CONTROL					
Test		Target	Tolerance	Frequency	
Length		60mm	55mm-65mm	N/A	
Width		28mm	26mm-30mm	N/A	
Height		9mm	8mm-10mm	N/A	
Diameter	N/A		N/A	N/A	
Weight of Item (10 pieces)	200g		±20g	N/A	
Weight of Pack	2000g		T1 1970g T2 1940g	Continuous	
	Fe	2.0mm	Rejected	Start up, hourly & end of run	
Metal Detection	Non-Fe	2.5mm	Rejected	Start up, hourly & end of run	
	SS	4.0mm	Rejected	Start up, hourly & end of run	

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

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COOKING INSTRUCTIONS				
Method	Instructions			
Oven	Place on a pre-heated baking tray 200°C/400°F/Gas mark 7 and cook for 13-15 minutes on the middle oven shelf			
Hob	N/A			
Grill	Pre heat grill on a medium setting and cook for 8-10 minutes, turning frequently			
Microwave	N/A			

AUTHORISATION				
Approved	Mubler	Regulatory Manager	Date: (1-6-19	

#### 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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