Document No: MIPSA02097

Issue No: Issue Date: Page 1 of 4

2 3 140 / 2015

## CONFIDENTIAL MARLOW FOODS PRODUCT SPECIFICATION

PRODUCT NAME	Quorn Balls 10 x 1kg Cat Multi	
PRODUCT CODE	A02097	
SUPPLIER ADDRESS	Marlow Foods Limited, Station Road, Stokesley, North Yorkshire, TS9 7AB	
MANUFACTURER ADDRESS	Marlow Foods Limited, Station Road, Stokesley, North Yorkshire, TS9 7AB	
PRODUCT DESCRIPTION	Meat free balls made from Quorn mycoprotein, with onion and a savoury flavour	
PACKAGING	Printed clear PE bags in fibreboard case with printed label	
STORAGE	Frozen	
SHELFLIFE	P+21 months	

RECIPE					
Ingredient	%	Code	Component breakdown	Country of Origin	
Water		40001	None	ик	
Onions		40940	None	Poland, Netherlands, Turkey, China, Spain	
Free Range Egg White		40964	None	France, Italy, Denmark, Netherlands, Germany, Belgium	
Textured Wheat Protein		40979	Wheat Flour, (E508, E308)	Netherlands	
Textured Wheat Protein		42036	Wheat Flour, Colour: Plain Caramel; Stabiliser: Sodium Alginate	Netherlands	
Colour		41681	Colour ( Caramel (E150a)); Maltodextrin	Spain	
Rice Starch		41747	None	Argentina, Egypt, Guyana, Thailand, Vietnam, Paraguay, Cambodia, Uruguay, Brazil, Myanmar, India, Turkey, France, Greece, Italy, Portugal, Spain	
Flavouring		42160	Flavouring (contains gluten)	, UK	
Mycoprotein Paste		100002	None	UK	
Calcium Chloride		42261	Firming Agent	UK	
Calcium Acetate		30519	Firming Agent	Netherlands	

## INGREDIENT DECLARATION

Ingredients: Mycoprotein (49%), Textured Wheat Protein (Wheat Flour, Stabiliser: Sodium Alginate), Rehydrated Free Range Egg White, Onion, Natural Flavourings, Palm Oil, Rice Starch, Roasted Barley Malt Extract

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

Document Ref: MQR1449

Issue: 3

Document No: MIPSA02097

Issue No: \\
Issue Date:
Page 2 of 4

20 jalov 2015

ALLERGENS				
Allergen	Present	Source	Handled on Line	Handled on Site
Celery	No		No	No
Cereals contain Gluten	Yes	Wheat flour, barley malt extract	Yes	Yes
Crustaceans	No		No	No
Egg	Yes	Free range egg white	Yes	Yes
Fish	No		No	No
Lupin	No		No	No
Milk	No		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				
Additives	No	Calcium chloride, calcium acetate; Sodium alginate				
Animal Products	Yes					
Coconut -	No	Coconut oil in flavouring				
Colours (artificial)	Yes					
Colours (natural)	No	Caramel				
Garlic	Yes					
GMO Ingredients	Yes					
Hydrolysed Vegetable Protein	Yes					
Irradiated Ingredients	Yes					
MSG	Yes					
Onion	No	Flavouring				
Vegetable Oils	No	Sunflower, palm, coconut in flavouring				
Yeast	No	Flavouring				

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

Document Ref: MQR1449

Issue: 3

Issue Date: Page 3 of 4

NUTRITIONAL INFORMATION					
Nutritional Information (Typical values as sold)	Per 100g	Per 75g	%RI* Per 75g	RI*	
Energy kJ/kcal	505	379	5	8400kJ	
Energy Krykcar	120	90	5	2000kcal	
Fat g	2.6	2.0	3	70g	
of which saturates g	1.3	1.0	5	20g	
Carbohydrate g	11.0	8.3			
of which sugars g	0.9	0.7	1	90g	
Fibre g	1.3	1.0			
Protein g	12.5	9.4	19	50g	
Salt g	1.0	0.8	13	6g	

No. of servings: 13

MICROBIOLOGICAL SPECIFICATION

MICROBIOLOGICAL SPECIFICATION					
Test	Target				
Enterobacteriaceae	<10/g				
E. coli	<10/g				
B. cereus	<10/g				
Clostridium perfringens	<10/g				
Salmonella	Not detected in 25g				
Listeria sp.	Not detected 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	32mm		29-35mm	N/A		
Weight of Item (10 pieces)	167g		163-172g	N/A		
Weight of Pack	1000g		N/A	Continuous		
	Fe	2.5mm	Rejected	Every hour		
Metal Detection	Non-Fe	3.0mm	Rejected	Every hour		
	SS	4.5mm	Rejected	Every hour		

SENSORY PROFILE				
Sensory Attribute	Description			
Appearance	Dark slightly irregular Quorn balls with visual fibres and onions			
Texture	Succulent, with a firm chew			
Flavour	Savoury flavour, slightly porky with onion			
Aroma	Meaty			

Document Ref: MQR1449

Issue: 3

Document No: MIPSA02097

Issue No: Issue Date: Page 4 of 4

2 A MINU 2015

COOKING INSTRUCTIONS				
Method	Instructions			
Oven	Pre-heat the oven to 200°C/400°F/Gas Mark 6. Place Quorn Balls on a baking tray, brush with a little oil and cook for 21 minutes. Reduce cooking time by 3 mins for fan assisted ovens			
Hob	Pre-heat 1 tablespoon of oil over a medium heat and cook Quorn Balls for 15 minutes, turning frequently			
Grill				
Microwave				

AUTHORISATION						
Approved	Ambler	Regulatory Manager	Date: 0411.15			

## 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.

Document Ref: MQR1449

Issue: 3