MMBUR1 20 August 2024 20 August 2024 1028ae32efb5465d8fd6f93df6e5b45c



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit http://www.erudus.com/terms-and-conditions for full terms and conditions.

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	United Kingdom P: +44 (0) 333 123 776
Product Category :	Frozen	
Generic Product Type :		

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
Quantity of Layers Per Pallet :	20 Layers
Quantity of Cases Per Pallet :	260 Cases
Logistical Information	
Shelf Life from Time of Production :	480 Days
Guaranteed Shelf Life on Delivery :	360 Days
Waste Packaging Weight - Oute	r Case
Glass :	0.00 g
Plastic :	80.00 g

0.00 %

120.00 g

Outer Case Height :	75 mm
Product Gross Weight :	2.47 kg
Product Net Weight :	2.27 kg
Pallet Height :	1.70 MTR
Pallet Gross Weight :	658.20 kg
Minimum Order Quantity :	260 Cases
Delivery Lead Time :	10 Days
Aluminium -	
Aluminium :	0.00 g
Aluminium : Steel :	
	0.00 g
Steel :	0.00 g 0.00 g
Steel : Other :	0.00 g 0.00 g 0.00 g

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.
Paper/Board :	Not specified.
Percentage Recycled Plastic :	Not specified.

Other Information

Percentage Recycled Plastic :

Paper/Board :

Supplier Comments : Not specified.

Wood Total :

Not specified.

Is Pallet Returnable? :

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

INNER PRODUCT

Origin Information

Product Country of Origin/Place of N Provenance :

Netherlands (the)

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.

Additional Origin Details : Not specified.

Handling Information

Directions For Use : Preparation: KEEP FROZEN - below -18°C	
Equipment:	
- Plancher or non-stick frying pan - Cloche - Burger turner	
Cooking*:	
 Pre-heat plancher/pan on a medium heat; Generously add oii (i.e. Sunflower); Cook from frozen using the cloche for 2-3 mins to aid thawing; Remove cloche and cook for another 3-4 mins flipping regularly until burger has browned evenly; 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.	

 $^{*}\mbox{All}$ 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 (oyster mushroom, mushroom, onion), vegetable oil (coconut), vegetable protein (soy, soy, protein, pea protein), gluten (wheat), natural flavouring, dietary fibre (at), starch (wheat), thickener (methylcellulose), preservative (lactic acid), barley malt extract, vinegar, 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 :	May Contain
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) :	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 :	-
Suitable for Coeliacs :	-
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 :	113.50 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,106.00 kJ
Energy per 100 G/ML :	267.00 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 :	4.9 g
Carbohydrate Per 100 G/ML : - of which Sugars per 100 G/ML :	4.9 g 0.9 g
	C C
- of which Sugars per 100 G/ML :	0.9 g
- of which Sugars per 100 G/ML : - of which Polyols per 100 G/ML :	0.9 g Not specified.
 - of which Sugars per 100 G/ML: - of which Polyols per 100 G/ML: - of which Starch per 100 G/ML: 	0.9 g Not specified. Not specified.
 - of which Sugars per 100 G/ML: - of which Polyols per 100 G/ML: - of which Starch per 100 G/ML: Fibre per 100 G/ML: 	0.9 g Not specified. Not specified. 5.5 g

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	Aluminium :
Plastic :	0.00 g	Steel :
Percentage Recycled Plastic :	Not specified.	Other :
Paper/Board :	10.00 g	Wood :

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

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood:	Not specified.
Fibre Based Composite :	Not specified.

Other Accreditation : 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.