

50101001 BURGER VEGA NL MOVING MOUNTAINS 18X170/6OZ

(Frozen) Revision: 08-10-2020







Product description

Brand : MOVING MOUNTAINS

Origin : Netherlands

Ingredients

water, vegetable oil (coconut), vegetables (oyster mushroom, mushroom, onion), vegetable protein (5.9% soy, 2.1% soy protein isolated, 1.4% pea protein isolate), 3% gluten (wheat), natural flavour, 2.9% starch (wheat), dietary fibre (oat), thickener (E461), vinegar, barley malt extract, beetroot juice concentrate, preservative (E270), salt, vitamin (B12).

Nutritional value / 100 g

Energy value kJ 1119 kJ **Energy value kcal** 270 Kcal Fat 19,8 g - saturated fat 17,6 g Carbohydrate 6,1 g - sugars 0,6 g**Dietary fiber** 5,0 g Protein 14,3 g Salt 1,1 g

Microbiological standards

Parameters	Target	Maximum
Salmonella	Not de	etected in 25 g
Listeria Monocytogenes	Not de	etected in 25 g



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Packaging

Packaging	Material	Weight	Thickness / Size
1 st	Blue bag (foodgrade)		
2 nd	Cardboard box Moving Mountains	18 x 170 g	340 x 230 x 90 mm

Sealed on a wooden or plastic pallet

Metal detected

Ferrous : 2.5 mm
Non ferrous : 3.0 mm
Stainless : 5.0 mm

Labeling

	Bags	Carton	Pallet
Product name		Х	Х
Product code		Х	Х
Weight		X	Х
Lot number			Х
Production date			X
Expiry date		X	X
Storage conditions		X	X
Ingredients		Х	
Nutritional value		X	
Preparation		X	
method			
EAN code		X	

Storage temperature

Target temperature at delivery -18°C, maximum -15°C. Product to be stored at -18°C

Allergenic data

Gluten, (Wheat), Barley, Oats, Soy, Produced in a plant where also peanuts and nuts are present

GMO

The product is free of GMO

Expirydate

480 days after production date



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Cooking instructions

Cooking instructions: Cook from frozen on a plancher or pan for 8 mins while flipping. Or from defrost for 6 mins.

Quality

Product is free from objects originally not present like wood, rope, plastic, metal, glass, etc. 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. The burger should be brownish/pink in the centre and be very succulent.

