

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

MMBUR1
04 October 2018
28 January 2021
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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
Product Category :	Frozen
Generic Product Type :	Vegetarian

Supplier's Product Code :
MMBUR1
Supplier: Moving Mountains Foods
Barley Mow Centre
10 Barley Mow Passage
London
Greater London
W4 4PH
United Kingdom
P: 03452304200

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060101531624	Outer Case Length :	340 mm
Packaging Type Description :	Case	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	Pallet Height :	1.70 MTR
Quantity of Layers Per Pallet :	20 Layers	Pallet Gross Weight :	658.20 kg
Quantity of Cases Per Pallet :	260 Cases		

Logistical Information

Shelf Life from Time of Production :	480 Days	Minimum Order Quantity :	260 Cases
Guaranteed Shelf Life on Delivery :	360 Days	Delivery Lead Time :	10 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	80.00 g	Steel :	0.00 g
Paper/Board :	120.00 g	Other :	0.00 g

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-

Other Information

Supplier Comments : Not specified.
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INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

Additional Origin Details :
Not specified.

Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Carton

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 0 mm

Inner Unit Height : 0 mm

Inner Unit Width : 0 mm

Weight/Volume :
0

Handling Information

Directions For Use :

Preparation:

KEEP FROZEN - below -18°C

Equipment:

- Plancher or non-stick frying pan
- Cloche
- Burger turner

Cooking*:

- 1) Pre-heat plancher/pan on a medium heat;
- 2) Generously add oil (i.e. Sunflower);
- 3) Cook from frozen using the cloche for 2-3 mins to aid thawing;
- 4) Remove cloche and cook for another 3-4 mins flipping regularly until burger has browned evenly;
- 5) 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.

*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 oil (coconut), vegetable, oystermushroom, vegetable protein (SOY, SOY protein isolated), gluten (WHEAT), aroma (natural), starch (WHEAT), dietary fibre (OAT), pea protein isolate, thickener (E461), vinegar, BARLEY malt extract, preservative (E270), salt, vitamin (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) :	May Contain
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	May Contain
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
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 :	Yes
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	113.50 g or ml
Count per 100g :	Not specified.
Energy per 100 G\ML :	1,119.00 kJ
Energy per 100 G\ML :	270.00 kcal
Fat per 100 G\ML :	19.8 g
- of which Saturates per 100 G\ML :	17.6 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 :	6.1 g
- of which Sugars per 100 G\ML :	0.6 g
- of which Polyols per 100 G\ML :	Not specified.
- of which Starch per 100 G\ML :	Not specified.
Fibre per 100 G\ML :	5 g
Protein per 100 G\ML :	14.3 g
Salt per 100 G\ML :	1.1 g
Sodium per 100 G\ML :	Not specified.

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
Plastic :	0.00 g
Paper/Board :	10.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
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 :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

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.