

THIS™ PRODUCT DATA SPECIFICATION

Key Product Information

Product Name	THIS™ Isn't Pork Sausages
Legal Description	Plant-based sausages made from pea protein
Product Category	Ready-to-Cook
Finished Product Code	4332019008

Supplier Information

Supplier Name	Plant Meat Limited t/a 'THIS™'
Supplier Address	100 Cambridge Grove, Hammersmith, London, W6 0LE, UK
Technical Contact	Alex Yem technical@this.co
Development Contact	Emily Bower emily@this.co
Commercial Contact	Will Blake will@this.co
Manufacturing Site Food Safety Certification	AIB International – 1607366 – BRCGS

Organoleptic Description

Appearance	Light pink sausages with visible pieces of white vegan fat.
Aroma	Savoury, porky aroma of sausage
Flavour	Savoury, porky flavour of sausage
Texture	Medium firm bite with juicy, succulent sausage meat mouthfeel in slightly crispy skin

Ingredient Declaration (for pack)

Rehydrated Textured Pea Protein (36%), Water, Olive Oil, Thickeners (Methylcellulose, Konjac, Xanthan Gum, Carrageenan), Pea Protein Isolate (2%), Natural Flavouring, Dried Onion, Pea Starch, Dextrin, Salt, Sage, Black Pepper, White Pepper, Ground Mace, Dextrose, Colour (Beetroot Red), Acidity Regulators (Calcium Hydroxide)

Sausages filled into Sodium Alginate Casings

Allergenic ingredients are identified in **bold** to comply with requirements set forth in Annex II of Regulation (EC) No 1169/2011.

Shelf-Life

Shelf-Life	Frozen	Chilled	Opened
Food Service	365 Days	N/A	365 Days (Frozen)

The above defined shelf-life are dependent on storage conditions being maintained.

Storage & Transport Conditions

Storage Conditions	Frozen (-18°C).
Transport Conditions	Frozen (-18°C).

Packaging

Pack Barcode	5060678710439
Case Barcode	15060678710436
Case Configuration (Pack weight x No. packs per case)	270g x 8
Pack Dimensions (L x W x H)	160 x 210 x 70mm
Case Dimensions (D x W x H)	270 x 120 x 188mm

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The above specifications are subject to change, pending accumulation of additional data. The information is provided in good faith and believed to be accurate. Plant Meat Ltd t/a THIS™ assumes no liability for loss or damage based on the use of this information.

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Cooking Instructions

Cook from Frozen	For best results, cook from frozen. Preheat oven 200°C. Place sausages on a tray in the top of the oven for 25-27 minutes. Turn half through cooking. To grill cook from frozen, preheat the grill on high. Drizzle sausages in oil and place at the top of the grill for 6-8 minutes. Turn regularly. Not suitable for microwave cooking.
Cook from Chilled	N/A

These cooking instructions serve as a guide only. Please ensure that the product is piping hot after cooking.

Microbiological Standards

Organism	RTC - Maximum Presence*
Escherichia coli (E. coli)	<10
Enterobacteriaceae	<1000
Staphylococcus aureus (S. aureus)	<20
Salmonella spp.	ND in 25g
Listeria spp.	ND in 25g
Total viable count (TVC) @30°C for 48hrs	<500000
Yeasts	<1000
Moulds	<1000
*cfu/g unless where stated otherwise.	

Nutritional Data

<i>Typical values per 100g</i>	
Energy kJ	791
Energy kcal	189
Fat	12.8
(of which saturates)	1.9
Carbohydrates	1.8
(of which sugars)	0.1
Fibre	4.7
Protein	14.4
Salt	1.4

*RI = Reference intake of an average adult (8400kJ/2000kcal)

Recommended serving size 2 sausages.

Nutritional Claims:

- High in protein
- High in fibre
- 80% less sat fat* (*compared to a standard pork sausage of the same weight)

Suitability

Vegan & Vegetarian	This product is produced in a facility that is certified to comply with relevant regulations relating to vegan classification and is suitable for consumption by vegans and vegetarians according to Article 35 of Regulation (EU) 1169/2011.
GMO-Free	This product is certified GMO-Free and thereby exempt from requirements set forth in Regulation (EC) No 1829/2003 and 1830/2003.

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This document has been produced electronically and therefore does not have a signature. All queries must be raised to technical@this.co within 2 weeks of receipt, failure to raise queries within the stated time period will be deemed as your (the customer's) acceptance and agreement of the information provided.

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