

THIS™ PRODUCT DATA SPECIFICATION

Key Product Information

Product Name	THIS™ Isn't Chicken Southern Fried Tenders
Legal Description	Lightly fried plant-based chicken flavoured tenders made from soya and pea protein, coated in batter and southern fried breadcrumbs.
Product Category	Ready-to-Cook
Finished Product Code	4132022008

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 Bowers emily@this.co
Commercial Contact	Will Blake will@this.co
Manufacturing Site Food Safety Certification	DNV – 1529415 – BRCGS

Organoleptic Description

Appearance	Golden breaded tender. Tender should be fully coated in breadcrumbs so the core should not be visible. Specks of herbs and pepper flakes should be visible
Aroma	Peppery, fried, fatty, chicken aroma
Flavour	Tender chicken-like core with a crispy pepper breadcrumb coating
Texture	Crunchy coating encasing a soft chicken-like centre

Ingredient Declaration (for pack)

Water, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sunflower Oil, **Wheat** Gluten, **Soya** Protein Isolate (5%), Pea Protein Isolate(1%), **Wheat** Semolina, Natural Flavouring, **Wheat** Fibre, Spices, **Wheat** Starch, Thickener (Methylcellulose), Maize Starch, Salt, Lemon Juice, Yeast, Dextrose, Herbs, Sea Salt, Sugar.

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	5060678710422
Case Barcode	15060678710429
Case Configuration (Pack weight x No. packs per case)	240g x 6
Pack Dimensions (L x W x H)	160 x 210 x 70mm
Case Dimensions	386 x 200 x 145mm

CONFIDENTIAL & PROPRIETARY INFORMATION

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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09/05/2023

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(D x W x H)

Cooking Instructions

Cook from Frozen For best results, cook from frozen. Preheat oven 200°C. Place tender on a tray in the top of the oven for 12-15mins. Turn half through cooking.

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

Typical values per 100g

Energy kJ	943
Energy kcal	225
Fat	10
(of which saturates)	1.2
Carbohydrates	19.1
(of which sugars)	1.5
Fibre	4
Protein	23.7
Salt	0.84
Iron	943
Vitamin B12	225

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

One serving= 3 tenders (105g)

Nutritional Claims:

- High in protein
- Source of Fibre

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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