

The growing of Quorn / Quorn Information Service.

Contributors

Marlow Foods. Quorn Information Service.

Publication/Creation

Ashford : Quorn Information Service, [1992?]

Persistent URL

<https://wellcomecollection.org/works/y5vcf4y9>

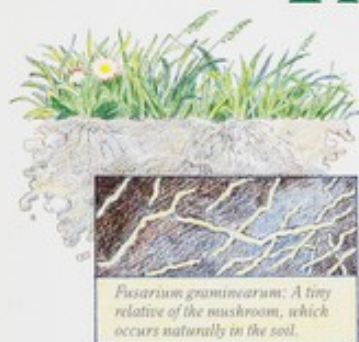
License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

The Growing of Quorn



Fusarium graminearum: A tiny relative of the mushroom, which occurs naturally in the soil.

Quorn is a delicious wholesome new food; a tasty alternative to meat. Quorn is reassuringly low in fat, a good source of protein and dietary fibre and contains no cholesterol or animal fats. Quorn is a nutritious addition to today's healthier lifestyle.

Quorn is vegetable in origin. The source of Quorn, *Fusarium graminearum*, is a tiny relative of the mushroom, which occurs naturally in the soil. Although in existence for thousands of years, it was only discovered in the early 1960s as a result of the search for a new source of protein. Over 25 years have been devoted to understanding how to optimise its growth and to perfecting the skills, techniques and environment needed to produce Quorn in large quantities.

Marlow Foods provides the ideal growing conditions for Quorn within a fermenter. Carbohydrate is added in the form of a solution of glucose, together with oxygen, nitrogen and minerals.

This liquid medium supports the rapid growth under carefully controlled conditions.

After a few days, harvesting begins. Quorn and excess liquid are first pasteurised to stop further growth. The liquid is then removed by filtration, leaving sheets of Quorn similar in appearance to uncooked pastry.

Vegetable flavours and a small amount of egg white are then added to the product, before it is cooked. Finally the Quorn is sliced, diced or shredded to be used in a wide variety of delicious and healthy dishes.

To ensure high standards of quality and to meet strict hygiene procedures, regular quality checks are carried out at every stage.

Quorn has a remarkable ability to absorb the flavour from the herbs and spices it is cooked with, with delicious results. The great versatility of Quorn means that it can be used in ready meals, flans, pies, sandwiches and stir fry meals. Leading supermarkets, restaurants and food manufacturers are successfully selling an ever increasing range of dishes with Quorn as the main ingredient. Look out for the distinctive green and yellow Quorn label on packs.

Quorn is the registered trademark of Marlow Foods Limited.



If you would like to know more about Quorn please contact: The Quorn Information Service, FREEPOST, Ashford, Kent, TN23 2WY.

Quorn

