

Quorn myco-protein : the delicious new food for healthier eating / The Quorn Kitchen.

Contributors

Marlow Foods. The Quorn Kitchen.

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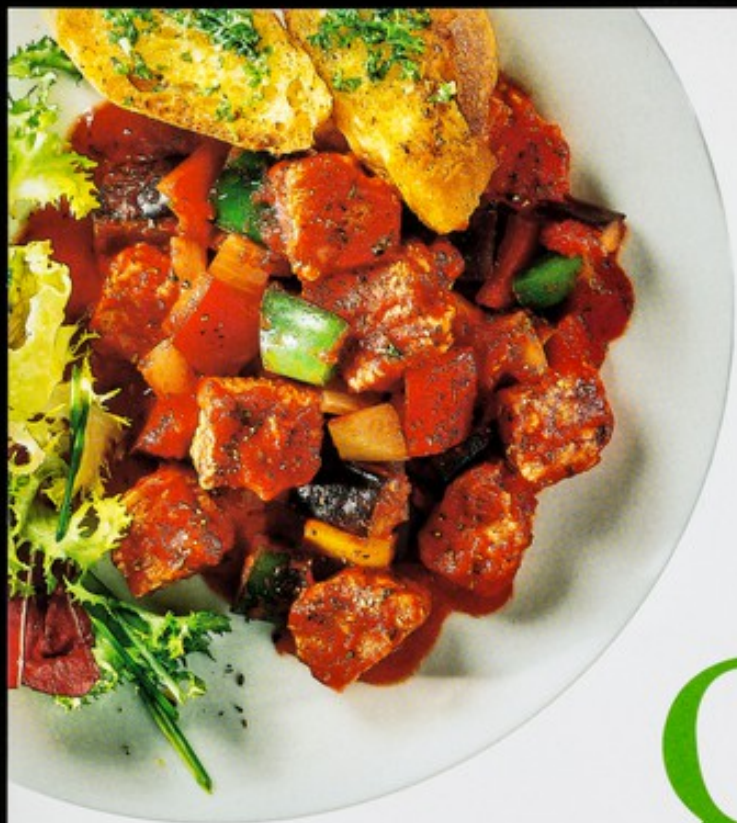
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Quorn[®]

myco-protein

The delicious new food for healthier eating



Quorn[®] has a succulent texture and a light, savoury taste which combines readily with other flavours. Wholesome and nutritious, Quorn is ideal for all your customers.

Quorn comes from a tiny relative of the mushroom and there's nothing artificial about it.

Quick and easy to cook, Quorn can be used straight from the freezer. It's also extremely economical with no wastage during preparation and no shrinkage during cooking. A 8oz/227g composite dish requires just 1½-2oz/43-57g of Quorn.

- Quorn contains no animal fats and no cholesterol
- Ounce for ounce, as much protein as an egg and as much fibre as fresh green vegetables
- Low in calories - only 21kcal per 28g/1oz
- Half the fat of cooked chicken breast
- Contains no artificial additives

For further information, please contact:

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