

**\*\*COMPLETE THIS FORM TO INITIATE SUPPLIER SCOUTING\*\***  
**MEPNN Supplier Scouting Opportunity Synopsis**

Plant Based Chilled Desserts

Item to be Scouted

\_\_\_\_\_ days  
 Opportunities will be posted for 30 days unless specified

Please describe the item application/ the end use of item.\* Provide the item number if applicable: (N95 Mask vs Protective Mask).

Ready to eat plant based desserts stored in the chiller.

2022-025

Supplier Scouting Number (NIST MEP use)

Scouting customer/product [NAICS Code](#), if known

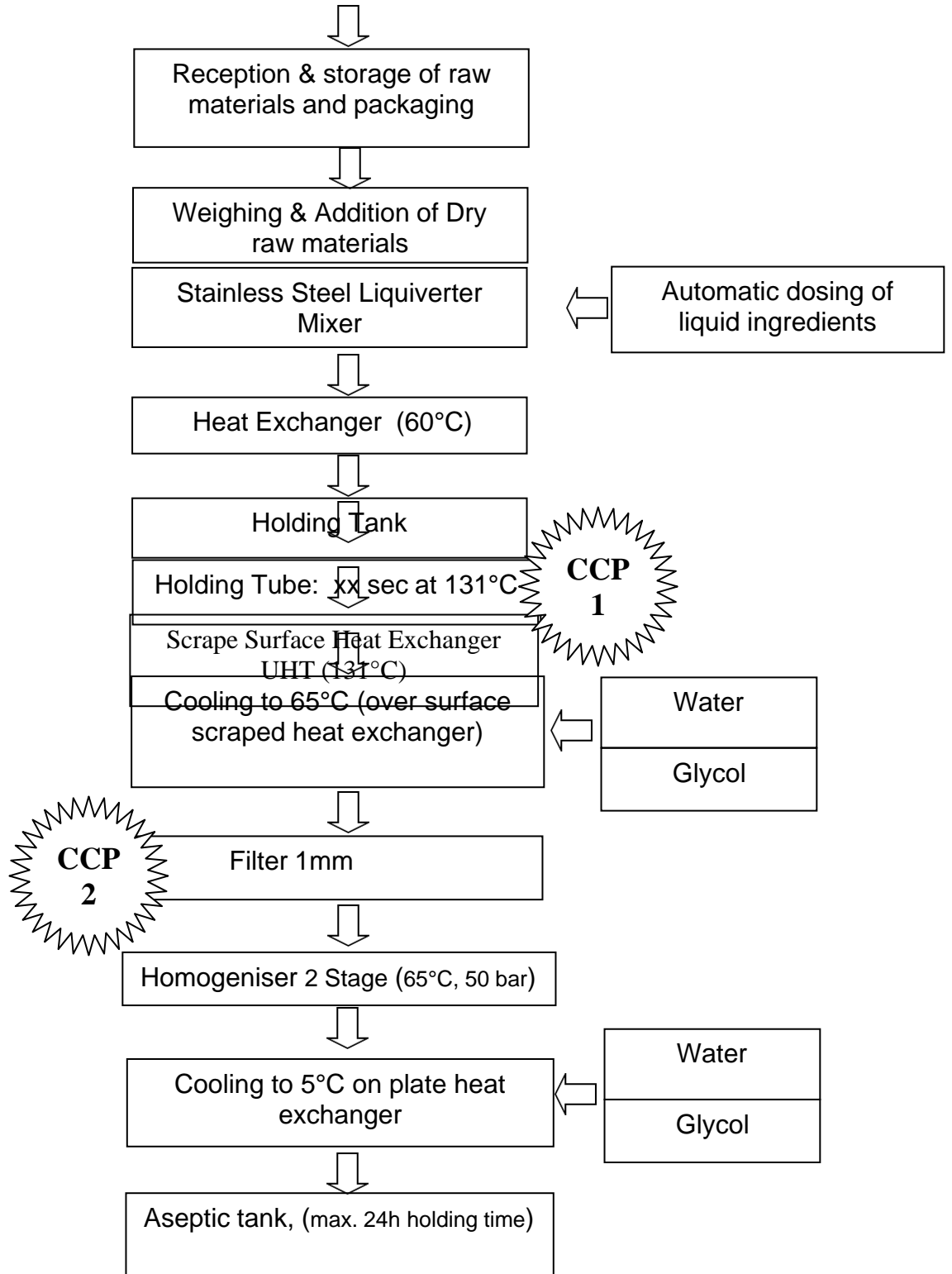
<b>TECHNICAL INFORMATION:</b>	<b>1. Supplier Information</b>	<b>a. Type of supplier being sought*</b>
		<input type="checkbox"/> Manufacturer <input type="checkbox"/> Contract Manufacturer <input type="checkbox"/> Distributor <input type="checkbox"/> Other _____
	<b>2. Summary of Technical Specifications and Performance Requirements:</b>	<b>b. Reason for scouting submission*</b>
		<input type="checkbox"/> 2 <sup>nd</sup> Supplier <input type="checkbox"/> Price <input type="checkbox"/> Re-shore <input type="checkbox"/> Past supplier no longer available <input checked="" type="checkbox"/> New Product Startup <input type="checkbox"/> Other _____
	<b>a. Describe the manufacturing processes (elaborate to provide as much detail as possible).*</b>	
	Attached Manufacturing flow options. Company can work with an array of processes like continuous or batch UHT heat treatment + Aseptic packing line, or batch filling line + batch retort heat treatment. + end of line automatic packing. Shelf life minimum requirement 200 days from date of production.	
	<b>b. Provide dimensions / size / tolerances / performance specifications for the item.*</b>	
	Range of 1.5oz - 3oz desserts in 4x pack or 2x pack formats in enclosed trays of 6x. Dimension of 4x and 2x packs flexible, depending on pot size.	

		<p><b>c. List required materials needed to make the product, including materials of product components.*</b></p> <p>Coconut Cream, Dairy Free Chocolate, Sugar (beet or cane), Stabiliser blend suited to the recipe (We can provide this), Salt, Caramel Syrup, Cocoa Butter, Coconut Oil, Recyclable packaging (PP/PET Cardboard)</p>	
2. Summary of Technical Specifications and Performance Requirements cont:		<p><b>d. Are there applicable certification requirements?*</b> <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Please explain</p> <p>ISO, HACCP, FDA, Kosher, Non GMO certifications</p>	
		<p><b>e. Are there applicable regulations?*</b> <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Please explain</p>	
		<p><b>f. Are there any other standards, requirements, etc.?*</b> <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Please explain</p>	
		<p><b>g. Additional Comments: Is there other information that would impact the item's performance or usefulness? Please explain.</b></p> <p>Appropriate allergen segregation where needed must be in place, Risk Assessment of process and supplier of raw materials.</p>	
	3. Volume and Pricing		<p><b>3a. Estimated potential business volume (i.e., # Units Per Day, Month, Year) *:</b></p> <p>20K cases (e.g. 6x 4xpack or 6x 2xpack)/ week</p>
			<p><b>b. Estimated target price / unit cost information (flexible and negotiable <u>not</u> accepted) *:</b></p> <p>Approximately \$1.20 for a 4xpack</p>
		4. Delivery Requirements:	<p><b>a. When is it needed by? (Immediate, 30 Days, 6 months, etc.)*</b></p> <p>H1 2023</p>
<p><b>b. Describe packaging requirements (i.e., individually/group packaging)*</b></p> <p>Group packaging in outer sleeve of 4x or 2x pots + Group packing of these into 6x enclosed cases</p>			
<p><b>c. Where will this item be shipped? *</b></p> <p>Ideally North East/ Mid West.</p>			
A 5.		<p><b>Is there other information you would like to include?</b></p>	

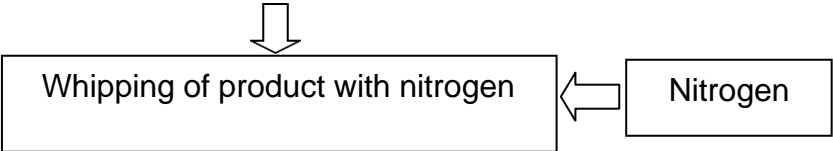
Some example photos of the products included.

**Photos or diagrams of the item (helpful but not required).**

CONTINUOUS / BATCH PROCESS FLOW 2 LAYER DESSERT ( WHIP LAYER)

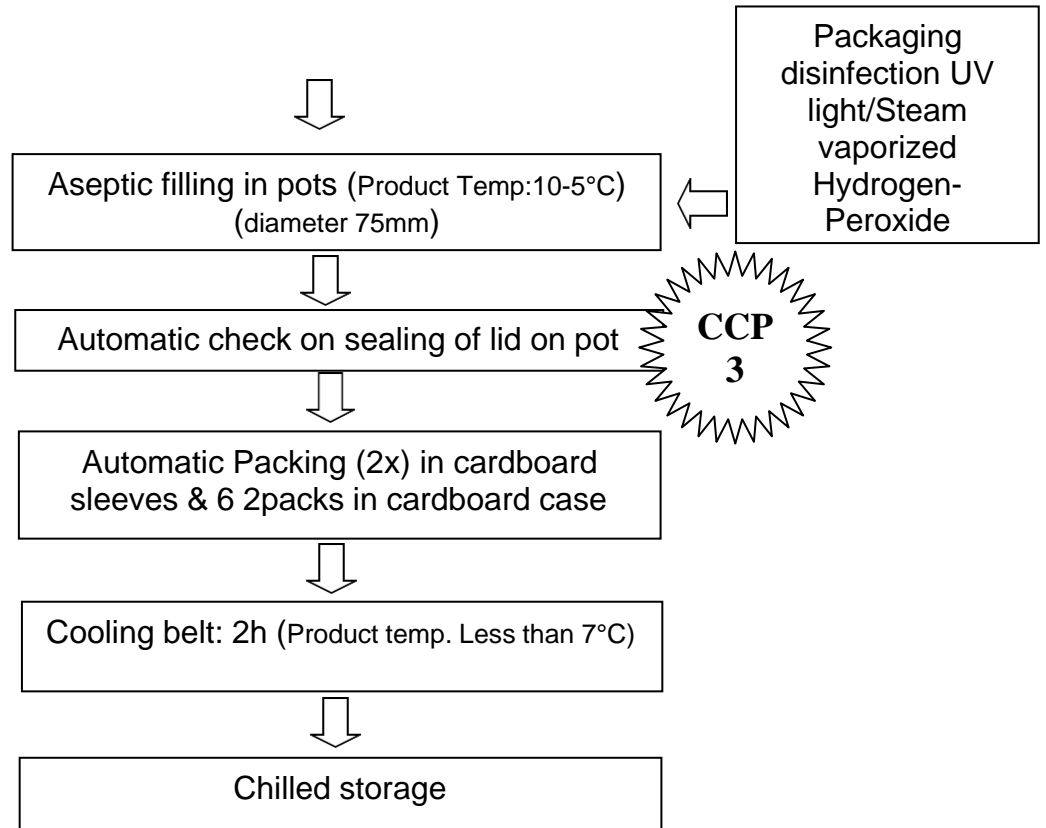


CONTINUOUS / BATCH PROCESS FLOW 2 LAYER DESSERT ( WHIP LAYER)



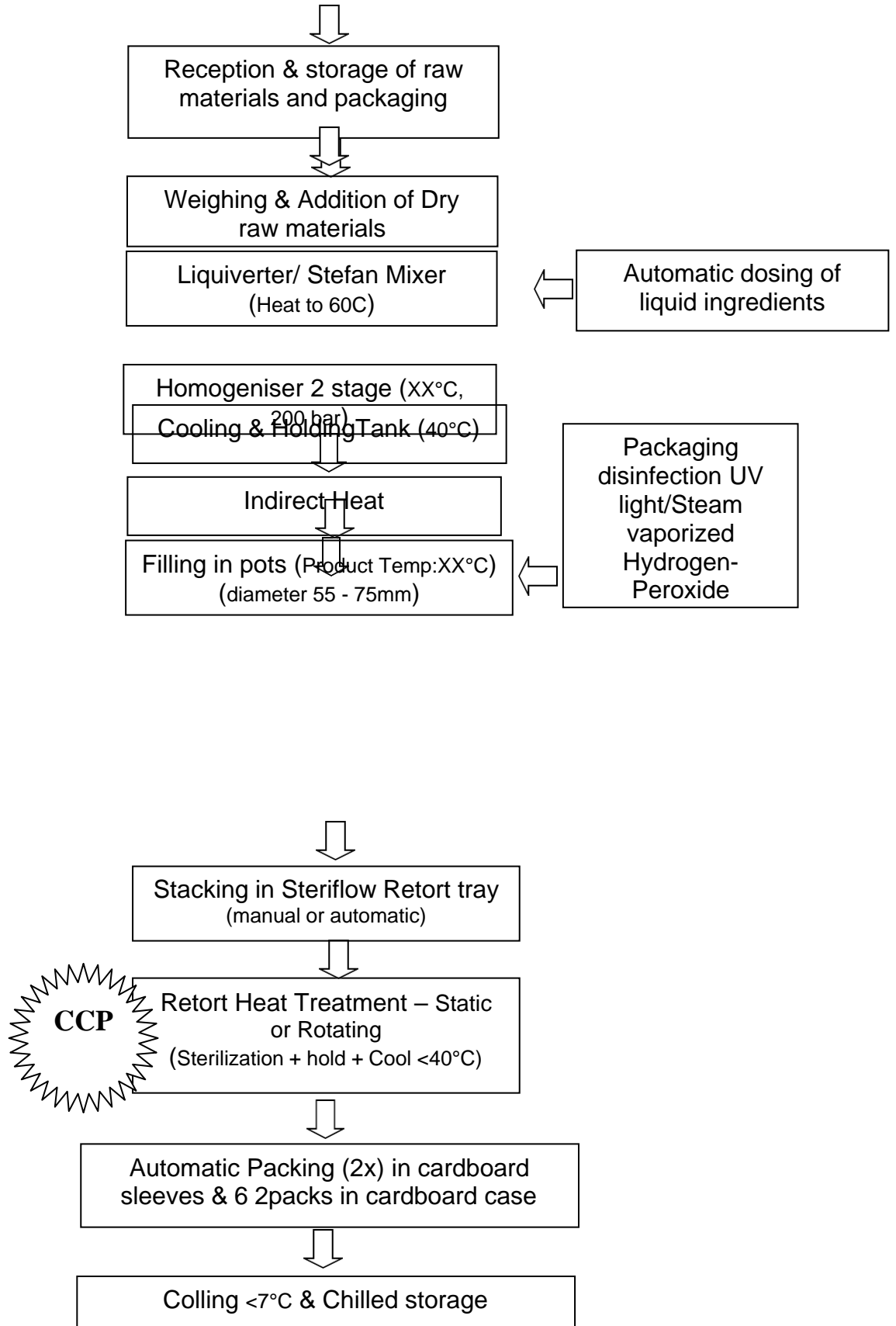
CONTINUOUS / BATCH PROCESS FLOW 2 LAYER DESSERT ( WHIP LAYER)

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RETORT PROCESS FLOW GANACHE

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CHOCOLATE  
AUF KOKOSNUSSBASIS



The Coconut  
COLLABORATIVE®



180ge  
(4 X 45g)



AUF  
PFLANZLICHER  
BASIS

