
	QF 057 - CLIENT PRODUCT SPECIFICATION		New issue N°7 09/21	Replaces N°6 06/19
	Completion by: Product Specifications Team.		Validation by: New Product Development Team and Head of Technical	
Reason for change: accreditations, HM info and micro standards.		Associated references: QP004, QF015 UK and EU Regulations, suppliers material specifications		
Product: Belgian Waffle Version: 3 Date: 08/11/21				



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Thomas Ridley QC Dept.
10:46 am, 14 Aug 2023

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturers. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

PART ONE: MANUFACTURER SITE DETAILS

NAME & ADDRESS DETAILS:		ACCREDITATIONS:
Beechdean Dairies Old House Farm North Dean High Wycombe Bucks HP14 4NL	Tel: 01494 563980 Fax: 01494 564505 www.beechdean.co.uk	N/A – head office address only
Beechdean Dairies Drumlan Hall Farm Newton Lane Tattenhall Cheshire CH3 9NE	Tel: 01829 771881 Fax: 01829 771881 www.beechdean.co.uk	
HEALTH MARK:	UK CY022 EC / GB CY022	BRC AA First accreditation June 2009

PART TWO: PRODUCT

PRODUCT NAME: Beechdean Belgian Waffle
PACKAGING DETAILS/ WEIGHT-VOLUME DECLARATION: 6 x (8 x 55g)
PRODUCT CODE: STWAF48X55
PRODUCT DESCRIPTION: Belgian Sugar Waffles

2.1 WEIGHT/VOLUME:


FINISHED TARGET VOLUME	55g
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2.2 INGREDIENTS:

Wheat flour, sugar (25,6%), margarine (vegetable oils and fats (palm and rapeseed), water, emulsifier: **soya** lecithin, mono- and diglycerides of fatty acids), salt, acidity regulator: citric acid, natural flavours, colouring: beta-carotene), yeast, **eggs**, invert sugar syrup, **soya** flour, stabiliser: sorbitol, salt, emulsifier: **soya** lecithin, flavour.

**Ingredient listing on primary packaging complies with the current EU and UK Regulations.*

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2.3 NUTRITIONAL INFORMATION*:

TYPICAL VALUES		PER 100g
ENERGY	Kcal	453
	kJ	1894
CARBOHYDRATES	Available (g)	53.7
	Of which Sugar (g)	28.7
FAT	Total (g)	23.3
	Of which Saturates (g)	12.3
PROTEIN	(g)	6.3
SALT	(g)	0.5
FIBRE	(g)	1.5


2.4 ORGANOLEPTIC PROPERTIES:

CHARACTERISTIC	TARGET PRODUCT	REJECT PRODUCT	FREQUENCY	TEST METHOD	ACTION (IF OUTSIDE TOLERANCE)
COLOUR	Circular and golden brown on one side "speckled" on the other.	Other than circular and golden brown on one side "speckled" on the other.	During Pasteurisation + Taste panel	Visual check	Reject product
TEXTURE	Light fluffy texture, with a slight crispy	Dense	Start of production run + Taste panel	Taste	Adjustment of machine
FLAVOUR	Sweet taste.	No sweet taste / Bitter taste	Start of production run + Taste panel	Taste	Reject product

2.5 FOOD INTOLERANCE / SUITABILITY INFORMATION:


ALLERGEN	CONTAINS Y / N	COMMENTS
Additives	Y	E322, E471, E330, E160a, E420, E322
Preservatives	N	
Cereals containing Gluten and products thereof	Y	Wheat Flour. Barley used on site
Crustaceans and products thereof	N	
Fish and products thereof	N	
Eggs and products thereof	Y	
Peanuts and products thereof	N	
Soybeans and products thereof	Y	Soya flour, Soya Lecithin
Milk and products thereof	N	Milk handled on site
Nuts and products thereof	N	
Celery and products thereof	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

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Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur Dioxide and sulphites at a concentration of more than 10mg/Kg or 10mg/Litre expressed as SO2.	N	
Suitable for Vegetarians	Y	
Suitable for Vegans	N	Contains dairy products
Suitable for Coeliac sufferers	N	Contains gluten
Suitable for Diabetics	N	Contains sugar
Suitable for Nut Allergy sufferers	Y	
Suitable for Halaal Diet	N	Not certified
Kosher Certified	N	Not certified
Sustainable Palm Oil	Y	

** Allergen declaration on primary packaging complies with the current EU & UK Regulations. Additives, colourings & flavourings comply with the current EU & UK Regulations & Guidelines.*

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PART THREE: PACKAGING

3.1. PACKAGING MATERIALS:

PACKAGING TYPE	MATERIAL TYPE	COLOUR	WEIGHT (g)	SIZE (LxWxHmm)
PRIMARY	PP	Clear	1.1	N/A
	PP	Clear	3.2	N/A
SECONDARY	Cardboard	Brown	237	320x215x220
	Paper	Yellow Label	1	210x146x0.5
	Tape	Clear	2	N/A
	Shrinkwrap	Various	500	N/A
TERTIARY	Paper	Black Ink	3	148x210x0.5
	Pallet	Various	25000	1000x1200x150

* Primary packaging is suitable for food contact and complies with the current EU & UK Regulations.

3.2. WEIGHT DETAILS:


INNER WEIGHT (GROSS) (g)	2712
OUTER CASE (GROSS) (g)	2952

3.3. PALLETISATION:

INNER PER OUTER	6
OUTERS PER PALLET	112
NUMBER OF LAYERS	7
NUMBER OF OUTERS PER LAYER	16
INNER BAR-CODE (EAN 13)	N/A
OUTER BAR CODE (EAN 13 or EAN 14)	5034000101011

3.4. PALLET DETAILS:

WEIGHT (INC. PALLET = 25KG)	356 kg
HEIGHT (INC. PALLET = 150mm)	1690 mm
PALLET TYPE USED	1200 x 1000 x 150 mm

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PART FOUR: TECHNICAL ASPECTS

4.1 HANDLING/STORAGE AND SPECIAL INSTRUCTIONS:


STORAGE	
Store below -18°C. Keep frozen. If thawed, do not refreeze. Keep refrigerated once thawed.	
DEFROSTING AND HEATING INSTRUCTIONS	
Heating	Remove the waffle from the plastic wrap and place in a microwave. Heat the waffle, from frozen for 30 – 40 seconds or for 20 – 30 seconds if cooking from defrost (time depending on microwave power). The waffle should be warm and soft .

4.2 SHELF LIFE + FORMAT:

SHELF LIFE UNOPENED (IN DAYS)	553 days from production frozen – once defrosted 14 days when stored ambient and 21 days when stored chilled
SHELF LIFE OPENED (IN DAYS)	Consume immediately
BBE FORMAT	DD/MM/YYYY
BATCH DETAILS	L:21LC0123 ; 21 = year, LC0 = productionline, 1 = day of the week, 23 = weeknumber



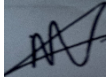
4.3 MICROBIOLOGICAL:

PARAMETER	STANDARD	TOLERANCE
Total plate count /g	<100	<100000
Coliforms /g	<10	<100
Thermotolerant Coliforms /g	<10	<100
Staphylococcus aureus	<100	<1000
Salmonella / 25g	absent	absent
Moulds /g	<10	<100
Yeasts / g	<10	<100
Sulphite reducing clostridia /g	<10	<100

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PART FIVE: APPROVALS

	SECTIONS TO SIGN OFF
New Product Development Team	2 to 2.5
Product Specifications Team	1, 2.6 and 3.1 to 3.4
Head of Technical	4.1 to 4.3

BEECHDEAN APPROVALS		
NAME	POSITION	SIGNATURE
H A Lett	NPD Manager	
L . Slade - Harajda	Product Specifications Team	
M. Warr	Head of Technical	

Scope and applicability. As such, it is intended to provide authoritative and accurate information regarding composition, processing, packaging, storage, consumer attributes and handling and the control procedures and standards as they relate to product safety and quality. The specification thus provides the audit standard against which the conformance of the process and the product may be judged and is intended to provide evidence of “due diligence” in relation to the Food Safety Act, 1990.

Under BRC requirements, we request that a signed copy of this page is returned by the customer to indicate they are satisfied with the contained standards. If this page is not returned within 15 days from the specification being sent, we will presume that the standards have been accepted.

CUSTOMER APPROVAL		
COMPANY NAME	NAME	POSITION
SIGNATURE	DATE	