



Wafflemeister Specification Waffle Finger

Product: Waffle Finger
Product Code: WFMFIN144BK

Date: 18.05.23

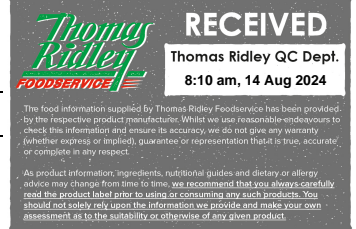
Version No: 1

PART ONE: Company Details

NAME & ADDRESS DETAILS:

Wafflemeister trading Ltd,
Suite 25, 30 Red Lion Street,
Richmond Upon Thames,
Surrey,
TW9 1RB

Tel: 0208 549 1116
www.wafflemeister.com



PART TWO: PRODUCT

PRODUCT NAME:

Waffle Finger

PACKAGING DETAILS/ WEIGHT-VOLUME DECLARATION:

18g per stick

PRODUCT CODE:

WFMFIN144BK

PRODUCT DESCRIPTION:

Soft waffle with vanilla taste



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1. AVERAGE NUTRITIONAL VALUES (per 100g)

Energy	1969 kJ / 472 kcal
Fat	27 g
of which saturates	6,3 g
Carbohydrate	51 g
of which sugars	23 g
Fibre	1,2 g
Protein	7,7 g
Salt	0,51 g

2. INGREDIENTS:

Wheat flour, **eggs**, sugar, vegetable oils (rapeseed, sunflower, coconut), invert sugar syrup, stabiliser: sorbitol; **soy** flour, skimmed **milk** powder, caramelised sugar, salt, emulsifier: **soy** lecithin; flavouring: vanillin.

Allergen Advice

For allergens, including cereals containing gluten see ingredients in **BOLD**



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3. PHYSICAL CHARESTERIC

Appearance : Rectangular, waffle stick, 18g per stick

Colour : Brown

Smell/taste : Vanilla flavour

4. CHEMICAL STANDARDS

Free from lubricants, detergents and disinfectants.

Meets REGULATION N° 1881/2006 setting maximum levels for certain contaminants in foodstuffs and its modifications

Free from pesticides according to REGULATION N° 396/2005 and its modifications.

5. PHYSICAL STANDARDS

Product free of foreign objects. Metal detection during production.

6. MONITORING ORGANISATION

- IFS

7. PACKAGING AND STORAGE

Primary packaging : Plastic foil BOPP

Material carton : American box (white)

Pallet : Euro pallet (80 x 120)

Wrapping : Stretch foil

Best before : Day of production + 5 months with consideration of proper hygienic conditions.

Storage conditions : Store dry and out of heat.

8. ALLOWED CLAIMS

- Non-palm

- Free from artificial flavours

9. GMO STATMENT

To produce the product mentioned above we only use raw materials that are selected on absent of genetically manipulated organisms.

We do not use any genetically manipulated raw materials in our production.

If the situation may change with our supplier(s) regarding the GMO statement we will inform you in written.



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10. ALLERGEN LIST

1 = present in the product + = present ? = possible traces
2 = present in the company - = absent

EU REGULATION 1169/2011		1	2
1	Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose, (b) wheat based maltodextrins, (c) glucose syrups based on barley, (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin	+	+
2	Crustaceans and products thereof;	-	-
3	Eggs and products thereof;	+	+
4	Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine	-	-
5	Peanuts and products thereof;	-	-
6	Soybeans and products thereof, except: (a) fully refined soybean oil and fat (1); (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D- alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;	+	+
7	Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;	+	+
8	Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;	-	-
9	Celery and products thereof;	-	-
10	Mustard and products thereof;	-	-
11	Sesame seeds and products thereof;	-	-
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;	-	-
13	Lupin and products thereof;	-	-
14	Molluscs and products thereof.	-	-



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11. QUALITY ASSURANCE

Production is approved by the Federal Agency and IFS certified establishment.
The quality system includes the HACCP analysis and documents following the ISO principles.
The purchase, transport, handling, processing and packaging done in accordance with the latest European directives and Belgian regulation.