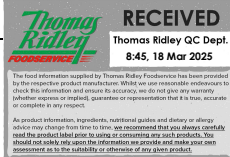




Wafflemeister Specification 35g Classic Liege Waffle - Bulk Pack



Product: 35g Classic Liege Waffle
Product Code: WFMCL35X100B

Date: 29.03.23

Version No: 2

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:

35g Classic Liege Waffle

PACKAGING DETAILS/ WEIGHT-VOLUME DECLARATION:

35g (1 x 100)

PRODUCT CODE:

WFMCL35X100B

PRODUCT DESCRIPTION:

35g Belgian Liege Waffles



Wafflemeister Specification 35g Classic Liege Waffle - Bulk Pack

Product: 35g Classic Liege Waffle
Product Code: WFMCL35X100B

Date: 01.12.22

Version No: 1

2.1. INGREDIENTS INFORMATION:

INGREDIENT	Composition	COUNTRY / IES OF PRODUCTION	% BREAKDOWN
Wheat Flour		Belgium, The Netherlands, France, Germany	34.2
Sugar		Belgium	24.6
Margarine	vegetable oils and fats (palm and rapeseed), water, emulsifiers: soya lecithin E322, mono and diglycerides of fatty acids E471, salt acid regulator: citric acid E330, natural flavors, coloring: beta-carotene E160a	Belgium (Australia, Central America, Central Asia EU, India, Oceania, Ukraine, Russia, Serbia, West Africa, South America, South East Asia)	23.9
Eggs		Belgium, The Netherlands	5.85
Yeast		Belgium	<5
Invert Sugar Syrup		Belgium	<3
Stablizer: sorbitol	E420	Belgium	<2
Soya Flour		UK, Canada or Austria	<3
Salt		EU	<1
Emulsifier: Soy lecithin	E322	Italy	<1
Flavour		Belgium	<1

2.2. INGREDIENTS:

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

Allergen Advice

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



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2.3. FOOD INTOLERANCE / SUITABILITY INFORMATION:

ALLERGEN	CONTAINS YES / NO	USED ON SITE YES / NO	COMMENTS
Cereals containing Gluten and products thereof	Y	Y	Wheat Flour
Crustaceans and products thereof	N	N	
Fish and products thereof	N	N	
Eggs and products thereof	Y	Y	
Peanuts and products thereof	N	N	
Soybeans and products thereof	Y	Y	Soya Lecithin
Milk and products thereof	N	Y	Skimmed Milk Powder
Nuts and products thereof	N	N	
Celery and products thereof	N	N	
Lupin and products thereof	N	N	
Molluscs and products thereof	N	N	
Mustard and products thereof	N	N	
Sesame seeds and products thereof	N	N	
Suitable for Vegetarians	Yes		
Suitable for Vegans	No		Contains Eggs
Suitable for Coeliac sufferers	No		Contains Gluten
Suitable for Diabetics	No		
Suitable for Nut Allergy sufferers	Yes		

2.4 HANDLING/STORAGE AND SPECIAL INSTRUCTIONS:

Store below -18°C
Keep frozen
If thawed, **do not refreeze**, keep refrigerated once thawed.

DEFROSTING & HEATING INSTRUCTIONS

DEFROSTING	Remove the require amount from box and defrost in chilled conditions for approx. 3-4hrs. DO NOT RE-FREEZE
HEATING	Remove all packaging. Enjoy at room temperature or straight from the fridge. Warm up in a toaster for 2 minutes or heat for 2-3 mins at 240°C in an oven or microwave (based on 1000W) on high for 15-20 seconds.



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2.5 NUTRITIONAL INFORMATION:

NUTRITIONAL INFORMATION	TYPICAL COMPOSITION	
	Per 100g	Per Serving (35g)
Energy (kJ)	1879	657.65
Energy (kcal)	449	157
Fat (g)	22.0	7.7
Of which saturates (g)	10.1	3.6
Of which mono-unsaturated (g)	8.5	2.98
Of which poly-unsaturated (g)	2.9	1.01
Carbohydrates (g)	55.9	19.6
Of which sugars (g)	26.5	9.3
Of which starch (g)		
Fibre (g)	1.7	0.58
Protein (g)	6.0	2.1
Salt (g)	0.99	0.33

2.6. SHELF LIFE:

SHELF LIFE UNOPENED (IN DAYS)	548 (18 months)
SHELF LIFE OPENED (IN DAYS)	42 (ambient)

PART THREE: PACKAGING

3.1. PACKAGING MATERIALS:

PACKAGING TYPE	MATERIAL TYPE	COLOUR	WEIGHT (g)	SIZE L x W x H (mm)
PRIMARY FOOD CONTACT	TBC	Blue	n/a	n/a
SECONDARY PACKAGING	Cardboard	White	200	395 x 295 x 200
	Label	Coloured	n/a	n/a
	Tape	Clear	n/a	n/a
TERTIARY PACKAGING	Wooden Pallet	White/Blue	18000	1000 x 1200
	Shrink-wrap	Clear	600	n/a

3.2. WEIGHT DETAILS:

INNER WEIGHT (GROSS) (g)	3500
OUTER CASE (GROSS) (g)	3700



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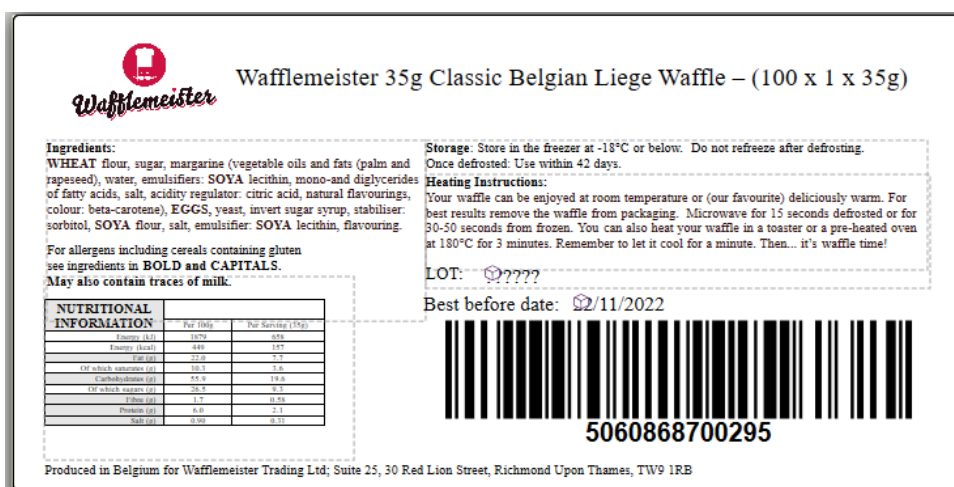
Version No: 1

3.3. PALLETISATION:

INNER PER OUTER / NUMBER IN CASE	100
OUTERS PER PALLET	80
NUMBER OF LAYERS	8
NUMBER OF OUTERS PER LAYER	10
INNER BAR-CODE (EAN 13)	
OUTER BAR CODE (EAN 13 or EAN 14)	5060868700295

LABELLING DETAILS – add label here

Company name & address, product description, Ingredient list, Allergen Advice, Nutritional, batch code, best before date, quantity, storage, defrost & reheat conditions, barcode



3.4. PALLET DETAILS:

WEIGHT (INC. PALLET = 25KG)	305
HEIGHT (INC. PALLET = 150mm)	1750
PALLET TYPE USED	White / Blue 1200 x 1000mm

PART FOUR: PRODUCT CHARACTERISTICS

4.1. Organoleptic Characteristics:

TASTE	ODOUR	TEXTURE	COLOUR	ASPECT
Sugar + Vanilla	Vanilla	Soft and crispy sugar	Golden brown	Hexagonal



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4.2. MICROBIOLOGICAL STANDARDS (cfu/g):

Parameters	Target (m)	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