




Wafflemeister Specification
55g Classic Liege Waffle



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Thomas Ridley QC Dept.
10:40, 8 Sep 2025

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Product: 55g Classic Liege Waffle
Product Code: WFMCL55X42

Date: 01.02.25

Version No: 1

PART ONE: Company Details

NAME & ADDRESS DETAILS:	
Wafflemeister trading Ltd, Suite 203, 29 Castle Street, Kingston Upon Thames, Surrey, KT1 1DN	Tel: 0208 549 1116 www.wafflemeister.com

PART TWO: PRODUCT

PRODUCT NAME:

55g Classic Liege Waffle

PACKAGING DETAILS/ WEIGHT-VOLUME DECLARATION:

55g (42 x 1)

PRODUCT CODE:

WFMCL55X42

PRODUCT DESCRIPTION:

55g Belgian Liege Waffles



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2.1. INGREDIENTS INFORMATION:

INGREDIENT	Composition	COUNTRY / IES OF PRODUCTION	% BREAKDOWN
Wheat Flour		Belgium, The Netherlands, France, Germany	34,1
Sugar		Belgium	25,6
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)	24,6
Eggs		Belgium, The Netherlands	<5
Yeast		Belgium	<5
Soya Flour		UK, Canada or Austria	<3
Invert Sugar Syrup		Belgium	<3
Stabilizer: sorbitol	E420	Belgium	<2
Salt		EU	<1
Emulsifier: Soy lecithin	E322	Italy	<1
Flavour		Belgium	<1

2.2. INGREDIENTS:

Wheat flour, sugar, margarine (vegetable oils and fats (palm and rapeseed), water, emulsifiers: **soya** lecithin, mono- and diglycerides of fatty acids, salt, acid regulator: citric acid, natural flavours, colouring: beta-carotene), **eggs**, yeast, **soya** flour, invert sugar syrup, stabilizer: sorbitol, 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 Dairy Products
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 (55g)
Energy (kJ)	1885	1037
Energy (kcal)	451	248
Fat (g)	22.8	12.5
Of which saturates (g)	10.9	6.0
Of which mono-unsaturated (g)	8.9	4.9
Of which poly-unsaturated (g)	2.9	1.6
Carbohydrates (g)	54.1	29.8
Of which sugars (g)	25.2	13.9
Of which starch (g)		
Fibre (g)	1.8	1.0
Protein (g)	6.3	3.5
Salt (g)	0.98	0.54

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	Plastic - Polypropylene	Branded	n/a	n/a
SECONDARY PACKAGING	Cardboard	White	200	299 x 387 x 106
	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	n/a	n/a

3.2. WEIGHT DETAILS:

INNER WEIGHT (GROSS) (g)	2310
OUTER CASE (GROSS) (g)	2500



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3.3. PALLETISATION:

INNER PER OUTER / NUMBER IN CASE	42
OUTERS PER PALLET	140
NUMBER OF LAYERS	14
NUMBER OF OUTERS PER LAYER	10
INNER BAR-CODE (EAN 13)	5060868700059
OUTER BAR CODE (EAN 13 or EAN 14)	5060868700097

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



Wafflemeister 55g Classic Belgian Liege Waffle – (42 x 1 x 55g)

Ingredients:
WHEAT flour, sugar, margarine (vegetable oils and fats (palm and rapeseed), water, emulsifiers: SOYA lecithin, mono-and diglycerides of fatty acids, salt, acidity regulator: citric acid, natural flavourings, colour: beta-carotene), EGGS, yeast, SOYA flour, invert sugar syrup, stabiliser: sorbitol, salt, emulsifier: SOYA lecithin, flavouring.

Storage: Store in the freezer at -18°C or below. Do not refreeze after defrosting. Once defrosted: Keep in the wrapper and use within 28 days. Once opened use immediately.

Heating Instructions:
Your waffle can be enjoyed at room temperature or (our favourite) deliciously warm. For best results remove the waffle from packaging. Microwave for 15 seconds defrosted or for 30-50 seconds from frozen. You can also heat your waffle in a toaster or a pre-heated oven at 180°C for 3 minutes. Remember to let it cool for a minute. Then... it's waffle time!

For allergens including cereals containing gluten see ingredients in BOLD and CAPITALS. May also contain traces of milk.

LOT: L:21L07528
Best before date: 31/12/2022

NUTRITIONAL INFORMATION

	Per 100g	Per Serving (11g)
Energy (kJ)	1880	207
Energy (kcal)	451	49
Protein	10.0	1.1
Total lipids (fat)	22.0	2.4
Carbohydrates (starch)	54.0	5.9
Total sugars	22.0	2.4
Fibre	0.0	0.0
Salt	0.0	0.0

Produced in Belgium for Wafflemeister Trading Ltd, Suite 203, 29 Castle Street, Kingston Upon Thames, Surrey, KT1 1DN

3.4. PALLET DETAILS:

WEIGHT (INC. PALLET = 25KG)	370kg
HEIGHT (INC. PALLET = 150mm)	1620
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