

Brussels Waffles

Date specification: 24-04-2015

1/ Description

General :

This mix is used for the preparation of Brussels waffles without yeast.

Directions for use / recipe :

Recipe: waffle mix 1,000 kg
water \pm 1,500 L

Process : Wisk the mix and the water with machine for 5 minutes at high speed

Backing : Bake in waffle iron during \pm 4 minutes at 180°C. Spray before baking a little bit of oil on the waffle iron

2/ Ingredients

Wheatflour, vegetable fat (palm), wheat starch, skimmed milk powder, emulgator : mono- and diglycerides of fatty acids (E472a, E472b), egg powder, sugar, baking powder E500ii, salt, vanilla, emulgator : E322 (soy)

De declaration of the composing ingrediënts is based on the information given by the suppliers.

3/ Characteristics :

<u>Parameters</u>	<u>Unit</u>	<u>Source</u>	<u>Value</u>
Energetic value	kcal – kJ per 100g	Random check analysis	421 – 1.775
Dry matter	% van total weight	Random check analysis	93.6
Carbonhydrates	% of total	Random check analysis	66.10
Sugars	% of total	Random check analysis	8.4
Fats	% of total	Random check analysis	12.4
Saturated fats	% of totaal	Random check analysis	5.4
Proteins	% of totaal	Random check analysis	10.6
Salt	% of totaal	Random check analysis	2.2

Proces : We have a complete implemented qualitysystem based on HACCP principles and we are BRC certified.

4/ Shelf life

The product can be kept for at least one year after production date if stored and transported unopened in dark and dry circumstances at a temperature below 23°C.

5/ Packaging

Packaging: Paper bag with plastic inliner, closed with blue cord

Packsize (Netto) : 10kg

6/ Declaration of allergens

- + product contains allergen as ingredient or by transmission
- product is free of allergen
- ? insufficient data and/or product may contain traces of ingredient due to possible cross contamination in production

Declaration of allergens on the basis of the European Regulation (EU) 1168/2011 from the 25th of October 2011

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and products based upon these cereals	+
Crustaceans and products based upon crustaceans	-
Eggs and products based upon eggs	+
Fish and products based upon fish	-
Peanuts and products based upon peanuts	-
Soy and products based upon soy	+
Milk (inclusive lactose) and products based upon milk	+
Nuts (almond, hazelnut, walnuts, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut / queensland nut) and products upon nuts	-
Celery and products based upon celery	-
Mustard and products based upon mustard	-
Sesame seeds and products based on sesame seeds	-
Sulphur dioxide and sulphites in concentration higher than 10mg/kg of 10mg/l expressed as SO ₂	-
Lupine in products based upon lupine	-
Molluscs and products based upon molluscs	-

Declaration of the allergens in accordance with the Alba/Leda list (versie 2.0 - 2011)

1 Gluten	+	8 Nuts	-	13 Lupine	-
1.1 Wheat	+	8.1 Almonds	-	14 Molluscs	-
1.2 Rye	-	8.2 Hazelnuts	-		
1.3 Barley	-	8.3 Walnuts	-	20 Lactose	+
1.4 Oats	-	8.4 Cashew	-	21 Cocoa	-
1.5 Spelt	-	8.5 Pecan nuts	-	22 Glutamate (E620-E625)	-
1.6 Kamut	-	8.6 Brazil nuts	-	23 Chicken meat	-
2 Crustaceas and shellfish	-	8.7 Pistachio nuts	-	24 Coriander	-
3 Egg	+	8.8 Macademia nuts / queensland nuts	-	25 Corn/Maize	-
4 Fish	-	9 Celery	-	26 Legume	-
5 Peanuts	-	10 Mustard	-	27 Beef	-
6 Soy	+	11 Sesam	-	28 Pork	-
7 Milk	+	12 Sulphur dioxide and sulphites in concentrations > 10mg/kg or 10mg/l as SO ₂	-	29 Carrots	-

7/ GMO Declaratie

This product is free according the regulations (EC) 1829/2003/EG and (EC) 1830/2003 concerning genetic modified food.

This product specification is based upon data available on moment of compilation of the document. Data are derived from production processes, supplier declarations, literature and ingredient specifications and thus susceptible to changes in time and availability. Product responsibility is limited to legal responsibility. Specifications are purely informative and cannot be used as legal guarantee. Changes are not automatically reported. On customer's request the recipe can be adapted. The adaptation will be declared on the label. If there are differences in the declaration between the label and specification, the label is relevant.