

Product Specification Sheet



Issue No: 1		Date: September 2019																																																							
Product Name: Pancake World Gluten-Free Traditional Waffle Mix		Product Code: GFTWM3																																																							
Pack Size: 3kg	Bar Code:	Outer:																																																							
<p>Description of Product: A dry pre-mix for producing a golden brown waffle. Pancake World Gluten-Free Traditional Waffle Mix helps you make consistent quality waffles every time. It is very easy to mix, just add eggs and milk, and either liquid or melted butter. Waffles are crispy on the outside and fluffy on the inside, like all good waffles should be! Our instructions are easy to follow and guarantee a perfect batch of Waffles every time. Our 3kg tubs are very strong and ensure that the product is kept fresh and safe at all times. Shelf life is 9 months from production date. Rehydrated mix kept refrigerated below 8 deg. will last for up to 2 days. Each 3kg tub yields about 37 x 180mm round waffles.</p>																																																									
<p>Pancake World products only use ingredients that are specified free from nuts and their derivatives and contain no genetically modified materials.</p>																																																									
<p>Ingredients: White Rice Flour, Sugar, Maize Starch, Tapioca Starch, Potato Starch, Buckwheat Flour, Raising Agents (E341(i), E500), Salt, Thickener (Xanthan Gum), Flavouring, Colour (Annatto)</p>																																																									
<p>For Allergens: See ingredients in UPPER CASE</p>																																																									
<p>May Contain:</p>																																																									
<p>NUTRITIONAL VALUE</p>																																																									
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<p>Shelf Life Unopened (9) Months</p>		<p>Suitable for Vegetarians - Halal Faith Compliant</p>																																																							
<p>Explanation of Julian Batch Coding i.e. BEST BEFORE: 20 DEC 2012 DAY CODE 12355 BATCH CODE 1 PACKING LINE B Day Code '12' indicates the Year of Manufacture E.g. 2012 '355' Indicates the day of the year E.g. 20 December Batch Code '1' e.g. the first batch of product produced that day on Packing Line 'B'</p>																																																									
<p>Yield and Make-Up Instructions:</p> <p>Approx. 37 x (160x180mm) round waffle portions as sold per 3.5kg bag.</p> <ol style="list-style-type: none"> 1. Pre-heat your waffle iron. 2. Mix together 2 eggs and 425ml of cold milk and add to 400g of waffle mix. Mix until smooth. 3. Add 90g of melted butter slowly until incorporated into the mix. The mix will be the consistency of thick cream/custard. If it is thicker, add a little extra milk. You may find that if using liquid margarine, it will be a little thinner but this is fine. Allow the mix to stand for 5 minutes. It will thicken slightly. It is then ready to use. 4. Cook for 3-4 minutes until golden brown. Do not overfill the waffle iron. The time will vary depending on your waffle iron. The waffles are best served warm. You can reheat the waffles in an iron or a toaster. 																																																									
<p>Visual Appearance: Prior to further processing, a pale off white fine dry powder.</p>																																																									

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Storage: Store in a cool dry place away from strong odours and direct sunlight.

**INGREDIENTS WHICH MAY BE ASSOCIATED WITH HYPERSENSITIVITY IN SOME INDIVIDUALS
THIS PRODUCT CONTAINS THE FOLLOWING (✓)**

Milk & or Milk Products	✓	Wheat & Derivatives	✓	Tree Nuts / Nut Derivatives	
Whey		Wheat Flour	✓	Peanuts	
Casein		Gluten	✓	Walnuts	
Cheese		Starch		Almonds	
Skimmed Milk Powder	✓	Rye		Brazil Nuts	
Lactose		Barley		Hazel Nuts	
Milk Solids		Oats		Cashew Nuts	
Yoghurt		Spelt		Pecan Nuts	
Butter		Kamut		Pistachio Nuts	
Animal Products & Or by Products		Hybrid Strains		Coconut	
e.g. Beef / Pork		Soya & Derivatives	✓	Macadamia	
Eggs & Derivatives	✓	Maize & Derivatives	✓	Queensland Nuts	
Albumen	✓	Beef / Beef Derivatives		Tomato Puree	
Egg Yolk	✓	Sesame Seeds & Oils		Celery / Celeriac	
		Shell Fish		Mustard	
Lupin		Molluscs & Crustaceans		Sulphite*10ppm	

Allergenic Ingredient Policy: Despite taking precautions, we cannot give an absolute guarantee that finished products are 100% Free from the list above. Pancake World Ltd takes all reasonable precautions to ensure the quality of our mixes. All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. Information regarding the presence of allergens according to EU directives 2000/13/EC, 2003/89/EC, 2007/68/EC

All packaging used by Pancake World Ltd products are specified food safe
All Packaging materials used are tested within the overall migration limits specified in EC Directive 2002/72/EC

Primary Packaging

Material/Grade: High density paper sack. Glued and sealed, white matt outside & inside
Dimensions (HxWxD): 290mm x 160mm x 120mm
Weight of sack: 40g

Secondary Packaging:

Material/Grade: Double Wall Cardboard Box
Dimensions (HxWxD): 300mm x 350mm x 250mm
Weight (Per unit): 130g

Units per case/box: 4 x 3.5kgs	Layers per pallet: 11 + 4 cases
Cases per layer: 6	Total cases per pallet: Approx. 70

First Aid Measures:

Contact with skin: None Hazardous
Contact with eyes: Immediately wash with Copious amounts of water
Swallowing: None Hazardous
Inhalation: None Hazardous
Hazard Identification: No Specific hazards under normal use

Microbiological Standards

Salmonella: Not detected in 25g Mould Target of ≤ 100 out of spec at ≤ 100000
Yeast Target of ≤ 100 out of spec at ≤ 100000 **Aureus Target** of ≤ 100 out of spec at ≤ 1000

Process Flow Chart

Goods Inwards – Q.A. check – frequency – Production – Q.C. check – frequency – each batch Metal Detection Q.C. check – frequency – each bag Packaging / Labelling - Q.C. – hourly