

# Product Specification Sheet



Issue No: 3			Date: March 2017			
Product Name: Pancake World Traditional Waffle Mix 12.5kg			Product Code: TWM125			
Pack Size: 1 x 12.5kg		Bar Code: 0799648609125		Outer:		
Description of Product: A dry pre-mix for producing a golden brown waffle with a slightly sweet vanilla taste. Pancake World Traditional Waffle Mix helps you make consistent quality waffles every time. It is very easy to mix, just add only water & liquid butter (or vegetable oil). 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 12.5kg bags are very strong and ensure that the product is kept fresh and safe at all times. Shelf life is 12 months from production date. Rehydrated mix kept refrigerated below 8 deg. will last for up to 2 days. Each 12.5kg bag yields about 160 x 180mm round waffles.						
Pancake World products only use ingredients that are specified free from nuts and their derivatives and contain no genetically modified materials.						
Ingredients: WHEAT Flour (Contains: Calcium, Iron, Niacin, Thiamin), Maize Starch, Sugar, Butter MILK Powder, Buckwheat Flour, Raising Agents (E341(i), E500), Salt, SOYA Flour, Dried Whole EGG Powder, Flavouring						
For Allergens: See ingredients in UPPER CASE						
May Contain:						
NUTRITIONAL VALUE						
	Per 100g as sold (Based on raw ingredient specifications via Food Data Services N Pro Software)	Value		Value	Adult RI % per 100ml (As consumed)	%
	Energy kJ	1456.2	Energy kJ		Energy kJ	
	Energy Kcals	343.6	Energy Kcals		Energy Kcals	
	Fat (g)	1.9	Fat (g)		Fat	
	Of which saturates (g)	0.5	Of which saturates (g)		Saturates	
	Carbohydrate (g)	75.4	Carbohydrate (g)		Carbohydrates	
	Of which sugar (g)	13.7	Of which sugar (g)		Sugars	
	Protein (g)	9.2	Protein (g)		Protein	
	Salt (g)	1.704	Salt (g)		Salt	
Shelf Life Unopened (12) Months			Suitable for Vegetarians			
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'						
Yield and Make-Up Instructions: Approx. 160 x 180mm round waffle portions as sold per 12.5kg bag. Mix in a ratio of 1kg dry mix to 1 litre of tepid water and 150ml of cooking oil. Set waffle iron to 170°C (medium setting) and cook for 4 minutes.						
Visual Appearance: Prior to further processing, a pale off white fine dry powder.						
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	

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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 Plastic*

*Dimensions L450 x W420 x D150 cm*

*Weight (Per unit) 12.611 kg*

## Secondary Packaging:

*Material/Grade Shrink-wrapped*

*Dimensions N/A*

*Weight (Per unit) N/A*

<b>Units per outer case:</b> N/A	<b>Layers per pallet:</b> 11 + 3 sacks
<b>Cases/sacks per layer:</b> 7	<b>Total cases/sacks per pallet:</b> Approx. 78/80

## 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**