

Product Specification Sheet



Issue No: 3 **Date:** March 2017

Product Name: Pancake World Traditional Waffle Mix **Product Code:** TWM35

Pack Size: 3.5kg **Bar Code:** 0799648609132 **Outer:** 755838607661

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 3.5kg 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 3.5kg bag yields about 49 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 - Halal Faith Compliant**

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. 49 x (160x180mm) round waffle portions as sold per 3.5kg bag.

 Mix in a ratio of 1kg dry mix to 1 litre of tepid water and 150ml of cooking oil or butter substitute. Set waffle iron to 200-210° and cook for about 3 minutes (guideline only).

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: 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