

# Product Specification Sheet



<b>Issue No:</b> 1		<b>Date:</b> 25.05.2018	
<b>Product Name:</b> Belgian Luxury Waffle Mix		<b>Product Code:</b> LWM35 (LWM14)	
<b>Pack Size:</b> 3.5kg (X4)	<b>Bar Code:</b> 0706502602703	<b>Outer:</b> 0706502602710	

**Description of Product:** Our Luxury Belgian Waffle Mix – 3.5kg bag is the best around- it helps you make consistent & fluffy waffles every time. They are crispy on the outside and fluffy on the inside, like all good waffles should be! Our instructions are easy to follow and require minimal other ingredients, yet also guarantee a perfect batch of waffles every time. The mix requires WATER ONLY! Simply add water to the mix, there is no need for any other ingredients, therefore saving you time on your preparation.

**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), Whey (MILK), Palm Oil, Sugar, Skimmed MILK Powder, Dried Whole EGG Powder, Raising Agents, (E450, E500, E431(i)), WHEAT Starch, Emulsifier, (Rice Starch, E475, E471, Salt, Flavourings, Whey Powder Concentrate (MILK)

**For Allergens:** See ingredients in UPPER CASE

**May Contain:** Soya

**NUTRITIONAL VALUE**

Per 100g as sold (Based on raw ingredient specifications via Food Data Services N Pro Software)	Value	Adult RI % per 100ml (As consumed)	%
Energy kJ	1790.1	Energy kJ	
Energy Kcals	433.5	Energy Kcals	
Fat (g)	15.5	Fat	
Of which saturates (g)	11.0	Saturates	
Carbohydrate (g)	63.1	Carbohydrates	
Of which sugar (g)	14.6	Sugars	
Protein (g)	10.4	Protein	
Salt (g)	2.42	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:**

- 1 Kg makes Approximately 14 round (18cm diameter) waffles
- 1 Kg makes approximately 20 rectangular (10 x 15cm) waffles

Mix in a ration of 1kg of dry mix to 1 litre of cold water. Cook for 3-4 minutes at 200-230 Deg C depending on your waffle iron. Store dry mix in a cool, dry place. Store rehydrated mix for up to 2 days in the refrigerator.

**Visual Appearance:** Prior to further processing, a pale off white fine dry powder.

**Storage:** Store in a cool clean dry place away from strong odours and direct sunlight (<20°C)

**Shelf Life:** 1 month from the date of opening, re seal tighly.

**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	

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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 Gusseted bottom weld, low density polyethylene sack. Co-extruded, white gloss outside, blue gloss inside  
 Dimensions L400xW152xD100cm  
 Weight of sack:*

**Secondary Packaging:**

*Material/Grade: P370B Box  
 Dimensions 333 x 242 x 280mm  
 Weight (Per unit)*

<b>Pallet Configuration:</b>	<b>Units per outer case:</b>	4 x 3.5kg	<b>Layers per pallet:</b>	5
	<b>Cases/sacks per layer:</b>	10	<b>Total cases/sacks per pallet:</b>	50

**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**