Product Specification Sheet



Description of Product: Our Vegan Traditional Waffle Mix is the best around- it helps you make consistent and 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 guarantee a perfect batch of waffles every time. Simply add water and veg oil or liquid 'butter' and you're away!

Pancake World products only use ingredients that are specified free from nuts and their derivatives and contain no genetically modified materials.

Ingredients: WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Sugar, Potato Starch, Tapioca Starch, Calcium Carbonate, Acidity Regulator (Citric Acid), Thickener (Guar Gum, Hydroxypropyl Methyl Cellulose), Psyllium Husk, Maize Starch, Raising Agents (E500(ii), E341(i)), Pea Protein, Dextrose, Salt, Gram Flour, Flavouring.

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		Valu e	Adult RI % per 100ml (As consumed)	%
Energy kJ	1460	Energy kJ		Energy kJ	
Energy Kcals	343	Energy Kcals		Energy Kcals	
Fat (g)	1.0	Fat (g)		Fat	
Of which saturates (g)	0.3	Of which saturates (g)		Saturates	
Carbohydrate (g)	80	Carbohydrate (g)		Carbohydrates	
Of which sugar (g)	17.5	Of which sugar (g)		Sugars	
Protein (g)	6.4	Protein (g)		Protein	
Salt (g)	1.9	Salt (g)		Salt	

Halal Declaration

ALL PRODUCTS produced on behalf of Pancake World Ltd in our partner site are free from pig meat and all its derivatives and free from alcohol and ingredients that are alcohol based

Therefore ALL PRODUCTS produced on behalf of Pancake World Ltd in our partner site can be freely used by anyone following the Muslim faith.

Shelf Life Unopened (12) Months

Explanation of Julian Batch Coding i.e.

BEST BEFORE: 20 DEC 2012

DAY CODE 1 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'

Product Specification Sheet



Yield and Make-Up Instructions:

Approx. 11 round waffles per 1.5kg bag.

Mix 500g mix to 500ml of water. Add 80ml of vegetable oil or liquid 'butter'

Cook for 3-4 minutes at 200-230 Deg C

Store rehydrated mix for up to 2 days in the refrigerator.

Visual Appearance: Prior to further processing, a pale off white dry powder with oats

Storage: Store dry mix 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	V	Tree Nuts / Nut Derivatives	
Whey	Wheat Flour	~	Peanuts	
Casein	Gluten	V	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	
	ShellFish		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, double-wall paper sack. Co-extruded, white gloss inside, white matt outside Dimensions H180xW110xD750mm Weight of sack: 15g

Secondary Packaging:

Shrink wrap plastic 6 x 1.5kg paper sack High density, double-wall cardboard case. Co-extruded, Brown wall inside, brown wall outside Dimensions H205xW240xD280mm Weight of case: 180g

Units per case/box: 6 x 1.5kgs	Layers per pallet: 11 +/- 3 boxes
Cases per layer: 9	Total cases per pallet: Approx. 100

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