

Brussels Waffles

Date specification: 01-01-2020

1. Description

General:

This mix is used for the preparation of Brussels waffles without yeast (No rice time anymore). Water and mix gives you the perfect Brussels waffle.

Directions for use/recipe:

Recipe: waffle mix 1,000 kg
 water ± 1,500 L

Process: Blend the mix and water with the machine for 5 minutes at high speed
 Backing: Bake in waffle iron during ± 4 minutes at 180°C. Spray before baking a little bit of oil on the waffle iron.

2. Ingredients

Wheat flour, Fat powder (palm oil, whey powder(**milk**), **milk** protein), **Wheat** starch, Skimmed **milk** powder, Raising agents (E500ii, E575), Batter stabilizer (**milk**), **Egg** powder, Sugar, Salt, Emulsifiers (E322 (**soy**)), Vanillin.

Origin of all the raw materials is EU.

De declaration of the composing ingredients is based on the information given by the suppliers.

3. Characteristics:

Nutrition declaration

<u>Parameter</u>	<u>Values per 100g</u>	<u>Source</u>
Energy(Kcal/Kj)	423 - 1786	calculation
Fats(g)	14	calculation
of which saturated fatty acids	7.8	calculation
Carbohydrate(g)	59	calculation
of which sugars	8.8	calculation
Protein(g)	10	calculation
Salt(g)	2.0	calculation

Process: We have a complete implemented quality system based on HACCP principles and we are BRC certified.

4. Shelf life

The product can be kept for at least one year after production date if stored and transported unopened in dark and dry circumstances at a temperature of 20°C to max. 23°C.

5. Packaging

1. Paper bag with plastic inliner, closed with blue cord in following sizes 5kg, 15kg, 20kg or 25kg
2. ALU-foil in size of 1kg packed and delivered in brown carton box
3. PP-foil in sizes of 1kg or 2.5kg packed and delivered in brown carton box
4. Private label packaging agreements possible

6. Declaration of allergens

Declaration of allergens in accordance to the Alba/Leda list (version 2.0-2011).

- + **product contains allergen as ingredient or by transmission**
- **product is free of allergen**
- ? **unknown or insufficient data**

According to regulation 1169/2011/EU, 78/2014/EU	
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and products based upon these cereals	+
Crustaceans and products based upon crustaceans	-
Eggs and products based upon eggs	+
Fish and products based upon fish	-
Peanuts and products based upon peanuts	-
Soy and products based upon soy	+
Milk (inclusive lactose) and products based upon milk	+
Nuts (almond, hazelnut, walnuts, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut / Queensland nut) and products upon nuts	-
Celery and products based upon celery	-
Mustard and products based upon mustard	-
Sesame seeds and products based on sesame seeds	-
Sulphur dioxide and sulphites in concentration higher than 10mg/kg of 10mg/l expressed as SO ₂	-
Lupine and products based upon lupine	-
Molluscs and products based upon molluscs	-

Possible Cross-contaminations: Nuts.

Additional allergens					
1 Gluten	+	8 Nuts	-	13 Lupine	-
1.1 Wheat	+	8.1 Almonds	-	14 Molluscs	-
1.2 Rye	-	8.2 Hazelnuts	-		
1.3 Barley	-	8.3 Walnuts	-	20 Lactose	+
1.4 Oats	-	8.4 Cashew	-	21 Cocoa	-
1.5 Spelt	-	8.5 Pecan nuts	-	22 Glutamate (E620-E625)	-
1.6 Kamut	-	8.6 Brazil nuts	-	23 Chicken meat	-
2 Crustaceans and shellfish	-	8.7 Pistachio nuts	-	24 Coriander	-
3 Egg	+	8.8 Macadamia nuts / Queensland nuts	-	25 Corn/Maize	-
4 Fish	-	9 Celery	-	26 Legume	-
5 Peanuts	-	10 Mustard	-	27 Beef	-
6 Soy	+	11 Sesame	-	28 Pork	-
7 Milk	+	12 Sulphur dioxide and sulphites in concentrations > 10mg/kg or 10mg/l as SO2	-	29 Carrots	-

7. Declarations

GMO: The producer hereby declares that we do not use genetically modified organisms (GMO's) or GMO derived products as ingredients in our production plant. This product is free according the regulations 1829/2003/EU and 1830/2003/EU concerning genetic modified food.

Ionization: The product nor the ingredients are treated with ionizing radiation.

Pesticides: Materials comply with current European Legislation for maximum permitted levels of pesticides. Materials comply with Regulation 2005/396/EU and 2006/178/EU and corresponding modifications.

Heavy metals/Mycotoxins/Dioxins: Materials comply with current European legislation for maximum permitted levels of heavy metals.

- Materials comply with Regulation 2006/1881/EC and corresponding modifications.

- Food additives must comply with Regulation 2008/1333/EC and corresponding modifications.

Packaging: The packaging is in accordance with European regulations 1925/2004/EU, 1895/2005/EU, 2023/2006/EU and 10/2011/EU and corresponding modifications.

We guarantee that the product is produced according to this specification. The production and packaging is in compliance with the European food safety law.

This product specification is based upon data available on moment of compilation of the document. Data are derived from production processes, supplier declarations, literature and ingredient specifications and thus susceptible to changes in time and availability. Product responsibility is limited to legal responsibility. Specifications are purely informative and cannot be used as legal guarantee. Changes are not automatically reported.

On customer's request the recipe can be adapted. The adaptation will be declared on the label. If there are differences in the declaration between the label and specification, the label is relevant.