Product specification



27 LIEGE WAFFLE 100G

1 General Information:	
Article number	25999
Designation in accordance with food stuff laws FIC	Baked frozen waffle
Production land	Belgium
Customs Code	19053219
EAN Number	03604380259996
☐ Vegan	

▼ Vegetarian

E Eggs Au sol

Replaces specification of: 18.12.2017

2 Brand Logo



3 Product description

3.1 Convenience grade, physical features of deep-frozen or finished product

Conve	enience grade
	RD Product (raw dough/unproved)
	PP Product (pre-proved)
	PB Product (pre-baked)
×	TS Product (ready baked)
	Other
	Chill
×	deep-frozen
	Ambient temperature



Product specification



3.2 Product handling

Transport and storage conditions:		-18°C		
		Do not refreeze after thawing!		
Shelf-life from production date:		18 months		
(Under proper storage conditions)				
Recommended of shelf life of the ready baked product:		48,0 hours	≭ at	4°C
		Remark:		
Thawing instruction:	Thawing / Defrosting time	1h-1h15	≭ at	4 °C

3.3 Physical and chemical parameters

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	100	104	98
Length	mm	130	145	115
Width	mm	10	110	90
Height	mm	25	30	20

3.4 Packaging and Dimensions

Pallet:	Cartons per pallet:	128
	Layers per pallet:	16
	Carton per layer:	8
	Pallet height incl. Euro-pallet [mm]:	1830
	Total gross weight of pallet [kg]:	approx. 399
Carton:	External dimensions L x W x H [mm]:	395 x 295 x 100
	Weight [g]:	226,0
	Quantity per carton [each]:	27
	Net weight of carton contents [g]:	2700
Inner bag:	Dimensions [mm]:	580 x 215 x 630
	Weight per inner bag [g]:	14,7
	Material:	HDPE
	Quantity of inner bags per carton:	1
Additional Information:	Individually wrapped?:	0

Others

No data available.

Product specification



4 Composition

4.1 Declaration of ingredients (identical with the label)

Ingredients:

WHEAT flour, sugar, butter (MILK), margarine (vegetable fats and oils (palm, rapeseed, sunflower, copra), water, emulsifiers (E471, E322), salt, acid E330, natural flavourings), water, pasteurized whole EGG (Barn egg), yeast, invert sugar, iodised salt, MILK powder, natural flavouring.

4.2 Further ingredients

Ingredient	Contained Yes / No	If yes,
Alcohol	Does this product contains alcohol	/ alcohol that does not need to be declared?
	Yes No	If so, which percentage of vol.%?< 0.1%
Vegetable fat	Yes No	7.83
Milk fats	Yes No	9.7
Wheat flour	Yes No	38.4
Lactose	Yes No	0.38
Raw materials of animal origin	☐ Yes 🗷 No	
Pork derivative	☐ Yes 🗷 No	
Salt	Yes No	0,86
Palm oil	Yes No	segregated

Product specification



4.3 Declaration of Allergens

Use of ingredients with allergic potential

Category	Identification according to:	Used in the product		oduct	Type, exact description (as wheat flour, milk, etc.)
Category	Guideline EU	may contain	Yes	No	, , , , , , , , , , , , , , , , , , , ,
Cow's milk protein, milk and products made therefrom	Х		×		butter, milk powder
Chickenegg, eggs and products made therefrom	Х		×		pasteurised whole egg
soyprotein, soybeans, soylecithins and products made therefrom	Х			×	
Gluten (I.e., wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid stems thereof) and products made therefrom	X		×		wheat flour
Fish and products made therefrom	Х			×	
Crustaceans and products made therefrom	Х			×	
Molluscs and products made therefrom	X			×	
Nuts Such as almond, queensland, hazel, pecan, para-, macadamia, cashew nut, walnut, pistachio and products made from it	Х			×	
Peanut and products made therefrom	Х			×	
Sesame seeds and products made therefrom	Х			×	
Sulphite (E 220 to E 228) The content of which exceeds 10 mg / kg or 10 ml / I and products made therefrom	X			×	
Celery and products made therefrom	Х			×	
Lupines and products made therefrom	Х			×	
Mustard and products made therefrom	Х			×	

Product specification



5 Nutritional information

According to regulations EC 1169/2011

Nutritional values per 100g		
Energy:		1653 kJ
		395 kcal
Fat:		19.9 g
of which	saturates	10.8 g
Carbohydrate:		47.9 g
of which	sugars:	19.6 g
Fiber:		1.0 g
Protein:		5.1 g
Salt:		0.9 g

6 Irradiation / Trans fatty acids

Has the end product been treated with ionising radiation?	☐ Yes	× No
Does the end product contain additives that have been treated with ionising radiation?	☐ Yes	▼ No
Does the product contain any artificial trans fatty acids?	No	
applicable value		

7 Further ingredient query

Has the end product been treated with nanotechnologie?	☐ Yes	⋉ No
Does the product contain GMO ingredients?	☐ Yes	⋉ No

8 Customer Label

