



Griddle High Protein Original Toaster Waffles, 200g

1. Product Description



Product Code	PG026
SKU Barcode	5060632490100
Outer Case Code	25060632490104
Description	Frozen Round Waffles, 6 pieces / pack
Recipe	Wholegrain High Protein Plain Waffles
Net Weight	200g

Organoleptic Qualities

Smell	Faint smell of baking
Texture	Crispy on the outside, soft on the inside
Taste	Waffle taste
Colour	Medium brown, grainy colour

Ingredients

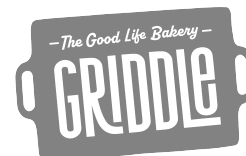
Water, Whole wheat flour, sunflower oil, whole eggs, wheat protein, oat flour, sugar, whey protein concentrate, soy flour, buttermilk powder, leavening agent (Monocalcium phosphate, sodium bicarbonate), salt, natural flavour.

Storage and Shelf Life

Storage	(Max -18°C = 0°F)
Shelf Life	18 months after date of production

Heating Instructions

Place waffles in the toaster and toast on the lowest heat setting until heated all the way through.



Alternatively, preheat the oven to 200°C. Place the frozen waffles on the baking tray for 3 minutes, until hot and crispy. Settings may vary between different makes of oven.

Pack Size, Dimensions and Packaging

Pack Size	6 waffles per retail unit.
Case Size	8 retail units.
Palette Size	UK standard palette. 130 cases (13 layers of 10 cases). Height: 1.75m.
Packaging	Recyclable cardboard outer cases. Plastic flow wrap packets (not currently recyclable).
Pack Dimensions	230mm x 112mm x 55mm (w x d x h)
Pack Weight	200g
Case Dimensions	485mm x 240mm x 120mm (w x d x h)
Case Weight	1.6kg net

2. Microbiological Features

<u>Parameter</u>	<u>Unit</u>	<u>Target Value</u>	<u>Max Value</u>
Enterobacteria	CFU/g	<100	1000
Escherichiacolo	CFU/g	< 10	100
Coagulase-positive staphylococci	CFU/g	< 100	1000
Sulfite reducing bacteria growing under anaerobic conditions	CFU/g	< 100	1000
Listeria monocytogenes	CFU/g	Absent	100
Salmonella spp	/25 g	Absent	Absent

Chemicals

<u>Parameter</u>	<u>Min Value</u>	<u>Max Value</u>
Water Activity	0,95	0,98
pH	5.5	8,5

3. Nutritional Values

<u>Parameters</u>	<u>Unit</u>	<u>Value / 100g</u>	<u>Value / 34g serving</u>
Protein	g	14	5

Fat	g	12	4
• Saturates	g	1.7	0.6
• Mono-unsaturated fatty acids	g	3.6	1.2
• Poly-unsaturated fatty acids	g	6.7	2.2
• Trans fats	g	< 0,1	< 0,032
Carbohydrates	g	25	8.5
• From simple sugar	g	6.5	2.2
Energy value	Kcal	268	91
	KJ	1113	378
Sodium	mg	328	111
Cholesterol	g	< 1	< 0.32
Dietary fibre	g	3.8	1.4
Humidity	g	41.4	13.2
Ash	g	1.7	0.5

4. Allergens

<u>Allergen</u>	<u>I</u>	<u>L</u>	<u>H</u>
Cereals containing gluten (wheat, rye, barley, oats, spelt, buckwheat) and product thereof	YES	YES	YES
• Wheat	YES	YES	YES
• Rye	---	YES	YES
• Oat	YES	YES	YES
Seafood and products thereof	---	---	---
Eggs and products thereof	YES	YES	YES
Fish and products thereof	---	---	---
Peanut and products thereof	---	---	---
Soy beans of products thereof	YES	YES	YES
Milk and products thereof	YES	YES	YES



Nuts (hazelnut, nut, cashew nut, pecan nut, brazil nut, pistachio nut, macadamia nut) and products thereof	---	---	---
Celery and products thereof	---	---	---
Mustard and products thereof	---	---	---
Sesame seed and products thereof	---	---	---
Sulfurous (sulphurous) anhydride and sulfite (sulphite) (E 220 – E 228) in concentrations bigger than 10 mg/kg or 10 mg/l expressed in SO ₂	---	YES	YES
Lupin (lupine) and products thereof	---	---	---
Mollusks (molluscs) and products thereof	---	---	---

I = Present in the product as Ingredient

L= Present in the factory and used on the same production Line (before and after a cleaning

H= Share the same storage Hall

5. Declarations

G.M.O status

- This product does not contain any genetically modified ingredients or ingredients from genetically modified organisms. This product does not require a labelling and a traceability of genetically modified organisms under the regulation 1829/2003/EC and 1830/2003/EC.

Treatment by ionization

- This product or any ingredients has not been treated by ionization.

Signed by: ELLA HARLAND (Director)

Signature:  Date: 09.08.2023