

## High Protein Choc Chip Toaster Waffles, 200g

### 1. Product Description



|                 |  |
|-----------------|--|
| Product Code    | PG028  |
| SKU Barcode     | 5060632490117  |
| Outer Case Code | 35060632490101                                       |
| Description     | Frozen Round Waffles, 6 pieces / pack                |
| Recipe          | Wholegrain High Protein Waffles with Chocolate Chips |
| 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               |

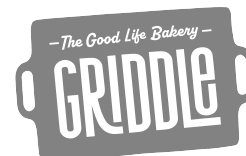
### Ingredients

Water, Whole wheat four, sunflower oil, whole eggs, chocolate (cocoa mass, sugar, dextrose, emulsifier : soya lecithin), 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

|                        |   |
|------------------------|---|
| <b>Pack Size</b>       | 6 waffles per retail unit.  |
| <b>Case Size</b>       | 8 retail units.   |
| <b>Palette Size</b>    | UK standard palette. 130 cases (13 layers of 10 cases). Height: 1.75m.                  |
| <b>Packaging</b>       | Recyclable cardboard outer cases. Plastic flow wrap packets (not currently recyclable). |
| <b>Pack Dimensions</b> | 230mm x 112mm x 55mm (w x d x h)  |
| <b>Pack Weight</b>     | 200g  |
| <b>Case Dimensions</b> | 485mm x 240mm x 120mm (w x d x h)   |
| <b>Case Weight</b>     | 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    | 13    | 4.4     |
| • Saturates                    | g    | 2.9   | 1       |
| • Mono-unsaturated fatty acids | g    | 4     | 1.4     |
| • Poly-unsaturated fatty acids | g    | 6.1   | 2.0     |
| • Trans fats                   | g    | < 0,1 | < 0,032 |
| Carbohydrates                  | g    | 28    | 9.5     |
| • From simple sugar            | g    | 10    | 3.4     |
| Energy value                   | Kcal | 284   | 96      |
|                                | KJ   | 1188  | 405     |
| Sodium                         | mg   | 303   | 101     |
| Cholesterol                    | g    | < 1   | < 0.32  |
| Dietary fibre                  | g    | 4     | 1.4     |
| Humidity                       | g    | 41.4  | 13.2    |
| Ash                            | g    | 1.7   | 0.5     |

#### 4. Allergens

| <b><u>Allergen</u></b>   | <b><u>I</u></b> | <b><u>L</u></b> | <b><u>H</u></b> |
|--|-----------------|-----------------|-----------------|
| 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 <sub>2</sub> | --- | 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