

Product identification	
Commercial name:	Mini butter waffle
Legal name:	Waffle with butter (27%)
Intrastat:	1905-3299
Origin:	Belgium

Product information ¹				
Ingredients	Composition as provided by supplier	Product composition % ²	Quantitative ingredient declaration (%) ³	Remarks
Sugar		23.4 - 25.9		
Wheat flour		21.4 - 23.6		
Eggs		19.5 - 21.5		Barn eggs
(Concentrated) Butter	Milk fat; colouring agent: E160a	18.3 - 20.3	21.8 (concentrated butter) 27.3 (butter)	
Milk				
Wheat starch		3.4-3.8		
Rapeseed oil		2.0-2.2		
Salt		<2		
Natural aromas		<2		Vanille, butter
Baking powder	E450, E500	<2		
Preservative: potassium sorbate	E202	<2		
Emulsifier: sodium dodecyl sulfate	E481	<2		
Emulsifier: mono- and diglycerides of fatty acids	E471	<2		
Stabilizer: xanthan gum	E415	<2		

¹ For information on the origin of ingredients we refer to the attached document 'Ingredient origin information sheet'.

² A range is provided, as ingredient levels, mainly the water level, in the dough may be slightly adapted on a daily basis to ensure efficient production. The optimal water level depends inter alia on wheat flour characteristics, weather conditions and processing conditions. Water can be used as an ingredient but, according to REGULATION (EU) No 1169/2011 annex VII part A, is not included in the ingredient declaration list, as less than 5% of the added water remains present in the final product after baking.

³ Calculated according to REGULATION (EU) No 1169/2011 and 'Commission Notice on the application of the principle of quantitative ingredients declaration (QUID) (2017/C 393/05)' using the average baking loss for this product.

Ingredient declaration
Sugar, wheat flour, eggs , butter (27%) (milk), milk , wheat starch, rapeseed oil, salt, baking powder: E450, E500, stabilizers: E415, preservative: E202, emulsifier: E415, E471, colouring agent: E160a.

Allergens	
Gluten	+
Crustaceans	-
Eggs	+
Fish	-
Peanuts	-
Soya	?
Milk (inclusive lactose)	+
Nuts	-
Celery	-
Mustard	-
Sesame	-
Sulphur dioxide	-
lupine	-
molluscs	-

+ Present

- Absent

? Risk on cross contamination

Nutritional information ¹				
	Per 100g	Tolerances	Per portion –6g	%RI per portion*
Energy (kJ)	1981		119	1,4
(kcal)	477		28	1,4
Fat (g)	28.3	+/- 20%	1,7	2,4
- saturated(g)	17.4		1,0	5,2
Carbohydrate (g)	49.6	+/- 8g	3.0	1,1
- of which sugars (g)	28.8	+/- 20%	1,8	1,9
Fibre (g)	0.8	+/- 2g	0,05	
Protein (g)	5.7	+/- 2g	0,34	0,7
Salt (g)	0.7	+/- 0,375g	0,05	0,7

Phycico chemical characteristics		
Parameter	Average value	Tolerance
Dry matter	85,8/100g	83,8 – 87,8/100g
Aw - value	0,80	0,75 – 0,85

Microbiological characteristics		
parameters	Standard	Tolerance
Total plate count /g	<100	<100000
Coliforms /g	<10	<100
Thermotolerant Coliforms /g	<10	<100
Staphylococcus aureus	<100	<1000
Salmonella / 25g	Absent	
Moulds /g	<10	<100
yeasts / g	<10	<100
Sulphite reducing clostridia /g	<10	<100

Organoleptic characteristics	
Taste	Butter
Odour	Butter
Texture	Soft
Colour	Golden brown
Aspect	Round

¹ Based on calculation

*RI= Reference intake of an average adult (8400 kJ / 2000 kcal, 70g total fats, 20g saturated fats, 260g carbohydrates, 90g sugars, 50g proteins, 6g salts)

GMO
The products are GMO-free and comply with Regulation EG1829/2003 and EG1830/2003.
Irradiation
The products are not subject to any ionization in accordance with current legislation 1999/2/EG and 1999/3/EG
Food contact packaging material
The packaging material complies with EU regulation nr 1935/2004.
Shelf life in blister
Ambient: 8 weeks Frozen: 6 months + 5 weeks after thawing
Conditions
Keep cool and dry
Transport
18-22°C (ideal 18°C)
Category
Snacks Unsuitable for following populations: - baby's - people allergic to eggs, gluten, milk and / or soya

Disclaimer

All products are in compliance with EU food standards.

Packaging materials should always be removed in the case of reheating this product in any type of microwave or other oven. Biscuiterie Thijs disclaims any and all liability for wrongful use of this product.

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This specification supersedes all previous versions.