

## Product Specification



<b>Product Name</b>	Belgian Waffles Plain		
<b>Brand</b>	Avieta	<b>Pack size</b>	20 x 90g
<b>Country of origin</b>	Belgium	<b>Product state (Ambient/Chilled/Frozen)</b>	Frozen
<b>The FoodFellas Product Code</b>	AV05302	<b>Version No.</b>	2
		<b>Issue Date</b>	07.03.14

### 1.0 Supplier Details

<b>Contact Address</b>		
<b>Name:</b>	The FoodFellas	
<b>Address:</b>	Lakeside House	
	1 Furzeground Way	
	Stockley Park	
	Uxbridge	
<b>Post Code:</b>	UB11 1BD	
<b>Country</b>	UK	
<b>Tel. No:</b>	020 8622 3064	
<b>Fax No:</b>	0845 280 1166	
<b>Email</b>	technical@thefoodfellas.co.uk	

The product to which this specification refers complies with all statutory requirements in force at the date hereof. The product pursuant to an order, shall at the time of supply, be of merchantable quality, fit for the purpose of which it is offered for sale and be of the nature, quality and substance demanded and described in the order.

Any changes to the raw materials / ingredients or formulation of the product which affects the Labelling, Allergen, Nutritional Information, Special Dietary Information or other legal declarations will only be made by prior agreement with The FoodFellas Limited.

<b>2.0 Product Description (this should be the marketing description)</b>			

Sweet Belgian Waffle Plain (liege type)

<b>Prepared By</b>	<b>Approved By</b>	<b>Date</b>	<b>Issue No.</b>	<b>Document No</b>
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### 2.1 Packing description

<b>Av. Piece W (g)</b> (Include tolerance if applicable)	90	<b>Case Wt (g) (net and gross)</b>	Net: 1800g Gross:1984g
<b>No. of Pieces</b> (Per bag or inner case)	20	<b>Cases per layer</b>	20
		<b>Layers per Pallet</b>	8
<b>No. Bags or Inner Cartons per Case</b>	na	<b>Cases per Pallet</b>	160
<b>Portions Per Outer Case</b>	20		

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### 4.2 Ingredient Declaration

(Please give the ingredient declaration for the actual ingredients and recipe used. Where there are differences between this declaration and that stated on the packaging on page 6 please make reason known)

**Wheat** flour, sugar, water, Non- hydrogenated vegetable fat and oil ((palm, rapeseed, coco), mono- and diglycerides of fatty acids (E471), citric acid (E330)), **eggs**, invert sugar, yeast, **soya** flour, salt, Emulsifier: **soya** lecithin, vanillin

For allergens, including cereals containing gluten, see ingredients in **bold**.

May contain traces of milk (lactose).

### 4.3 Allergen Information

Please indicate all allergens as included if trace elements are possible please include this as "Trace" in the free From Yes? No? Trace section.

Allergen	Free From (Yes / No / Trace)
<b>Cereals containing gluten</b> (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) <b>and their products.</b>	No
<b>Crustaceans and products thereof.</b>	Yes
<b>Eggs and products thereof.</b>	No
<b>Fish and products thereof.</b>	Yes
<b>Peanuts and products thereof.</b>	Yes
<b>Soybeans and products thereof.</b>	No
<b>Milk and products thereof (including lactose).</b>	Yes
<b>Nuts</b> (i.e. Almond ( <i>Amygdalus communis</i> L.), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> )) <b>and products thereof.</b>	Yes
<b>Celery and products thereof.</b>	Yes
<b>Mustard and products thereof.</b>	Yes
<b>Sesame seeds and products thereof.</b>	Yes
<b>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub>.</b>	Yes
<b>Molluscs and products thereof.</b>	Yes
<b>Lupin and products thereof.</b>	Yes

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## 4.4 Special Dietary Information

(We ask that considerable care be taken when completing this information, particularly in instances where compound ingredients are used, as the presence of certain types of ingredients may not be immediately apparent. Please indicate the source(s) as appropriate. Also consider cross contamination from another product, process or environment)

IS THE PRODUCT FREE FROM	YES	NO	INGREDIENT	PROCESS OR ENVIRONMENT
Wheat & Wheat Derivatives		No	flour	
Barley / Rye / Oats / Malt	yes			
Gluten		no	flour	
Soya / Soya Derivatives		No	Soya flour	
Genetically Modified Soya / Soya Derivatives	yes			
Maize & Maize Derivatives	yes			
Genetically Modified Maize / Maize Derivatives	yes			
Milk / Dairy Products	yes			Butter (environment)
Egg / Egg Products		No	eggs	
Fish / Fish Products	yes			
Crustaceans / Shell Fish	Yes			
Molluscs/ Molluscs Products	Yes			
Peanuts / Peanut Oils	Yes			
Other Nuts / nut Oils	Yes			
Mustard / Mustard Derivatives	Yes			
Sulphites / Sulphur Dioxide	Yes			
Celery / Celeriac Derivatives	Yes			
Oil from Seeds (Lupin, Sunflower etc.)		No	rapeseed, coco: in vegetable fat and oil	
Sesame Seeds & Oil	Yes			
Beef / Beef Derivatives / MRM	Yes			
Pork / Pork Derivatives / MRM	Yes			
Lamb / Lamb Derivatives / MRM	Yes			
Poultry / Poultry Derivatives /MRM	Yes			
Offal	Yes			

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Natural colours / Flavourings	Yes			
Artificial Colours	Yes			
Artificial Colours – Azo Dyes	Yes			
Artificial Preservatives	Yes			
Artificial Flavours		No	vanillin	
Artificial Sweeteners	Yes			
Added Monosodium Glutamate	yes			
Added Salt		No	salt	

	YES	NO
Suitable for Vegetarians	Yes	
Suitable for Vegans		No
Halal Approved (If yes, attach certificate)		No
Kosher Approved (If yes, attach certificate)		No
GM Free	Yes	
Organic (If yes, attach certificate)		No
Suitable for Coeliacs		No
Suitable for Lactose Intolerants	Yes	

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## 5.0 Cooking / Serving Instructions

(Please give the recommended cooking instructions from frozen or defrost as appropriate for / Oven / Grill / Deep Fry / Microwave / Boil etc, state times and temperatures)

<b>Microwave</b> (State Wattage)	800 watts: 30secs until slightly soft to touch
<b>Oven</b>	180C for 2 minutes
<b>Deep Fry</b>	
<b>Grill</b>	90 sec
<b>Other Cooking or Serving Instructions:</b>	

## 5.1 Physical / Organoleptic Characteristics

This section is designed to record the essential physical / organoleptic / visual characteristics or dimensions of the product. Include any inherent product defects. Additional Information and photographic standards can be attached as appropriate

	As Supplied	When prepared in accordance to the instructions
<b>DIMENSIONS</b>	130x90x27 mm	130x90x27 mm
<b>AROMA</b>	Vanilla	Vanilla
<b>VISUAL APPEARANCE</b>	golden	golden
<b>FLAVOUR</b>	sweet, vanilla	sweet, vanilla
<b>TEXTURE</b>	Frozen with crystallised sugar	Soft with crystallised sugar

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## 7.0 Nutritional Information

(Please give the nutritional information and indicate how it has been assessed e.g. as Sold, Raw, Cooked)

COMPONENT	*PER 100g OR 100ml	PER 90 g / ml SERVING
ENERGY kJ	1913	1721
kcal	455	409
PROTEIN	5.5	5.0
CARBOHYDRATE	55.8	50.2
of which sugars	23.9	21.5
FAT	22.9	20.6
of which saturates	10.9	9.8
of which polysaturates	3.2	2.90
of which monosaturates	8.8	7.9
of which trans fatty acids	<0.1	<0.1
SODIUM	0.38	0.34
SALT	0.97	0.87
FIBRE	1.80	1.62
TOTAL ASH	1.53	1.38
MOISTURE	15%	-
VITAMINS (IF ANY)		
MINERALS (IF ANY)		

### PLEASE STATE THE METHOD USED FOR CALCULATION:

(Example: By Analysis, Calculation from ingredients, From nutritional/theoretical tables, other sources etc.)

Lab Analysis: Lovap Kleinhoefstraat

## 8.0 Packaging - Label Specification

(Please list information that will appear on the product label or print, note the label must comply with BFFF standards)

Product Size: (Please include weight of product/ Number of units e.g. 3 x 4.25Kg)	Net Weight	Net Volume
	90g	

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<b>Durability Date (Location, Method &amp; Format):</b> (State location of durability date on unit. Please give an example of the format used for the 'best before' and batch codes for the inner pack.)	18 months frozen Location: printed after b/date Location on outer unit: label Dd/mm/yy Format 5 digit code	
<b>Ingredients as declared:</b> (Identify those ingredients affected by the QUID (Quantitative Ingredient Declaration) where appropriate)	<b>Wheat</b> flour, sugar, water, Non- hydrogenated vegetable fat and oil ((palm, rapeseed, coco), mono- and diglycerides of fatty acids (E471), citric acid (E330)), <b>eggs</b> , invert sugar, yeast, <b>soya</b> flour, salt, Emulsifier: <b>soya</b> lecithin, vanillin	
<b>Allergen Advice as declared</b>	For allergens, including cereals containing gluten, see ingredients in <b>bold</b> . May contain traces of milk (lactose).	
<b>Storage Instructions:</b> (Please indicate temperature of recommended storage)	<b>Unopened:</b>	<b>Once opened:</b>
	Frozen at -18°C or colder.	Cool, dry
<b>Defrosted Shelf Life:</b>	<b>Unopened:</b>	<b>Once opened:</b>
	18 months 5 weeks once defrosted in wrapper	1 day

8.2 Packaging - Outer / Case Specification	YES (If yes attach artwork, send case for compliance)	NO
Is the case printed		No
If yes, is it suitable for sale as a traded unit (i.e. has all the information to comply with the current Labelling Regulations)		
Dimensions of Case	Internal	External
		310x160x210
Colour of Case		white
Board Grade / specification	Golf carton, 2g	

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**8.3 Packaging – Weights** (include all food contact, non food contact, dividers, liners, pallet wrap etc, specify total in the saleable unit e.g. a case contains 8 pots, must be stated as 8 x 16g =128g )

	Individual wt	Total wt
Primary Plastic (g)	1.4g	28g
Primary Board (g)		
Secondary Plastic (g)		
Secondary Board (g)	156 (OUTER CASE)	156
Tertiary Plastic (g)		
Tertiary Board (g)		
Other (Foil, Aluminium etc)		

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