



SPECIFICATION

NAME: **MEDIUM CHOCOLATE WAFFLE CONES** V
CODE: WCN002R
DESCRIPTION: Traditional Waffle Cones, Generously Dipped in a Rich Chocolate Flavour Coating, Suitable for Use with 2-3 Scoops Ice Cream or Soft Ice
COUNTRY OF ORIGIN: Germany
DIMENSIONS:

Height (mm)	Target: 163	Min: 160	Max: 165
Diameter (mm)	Target: 71	Min: 69	Max: 72
Weight (g)	Target: 34.5	Min: 31	Max: 38

INGREDIENTS:

Ingredient	
WHEAT Flour	
Sugar	
Hydrogenated Palm Kernel Oil	
Coconut Fat	
Cocoa Powder	
Emulsifier:	E322 (SOYA Lecithin) E492 (Sorbitane Tri Stearate)
BUTTER (MILK)	
Salt	
Raising Agent:	E500 (Sodium Carbonate)
Natural Flavour	
Flavour	

ALLERGENS: Contains Gluten, Soya and Milk
 Almonds are used on the Same Production Line

NUTRITIONAL INFORMATION:

	(g per 100g)
Fat	16.0
Of which saturates	14.1
Carbohydrate	73.0
Of which sugars	36.0
Fibre	3.0
Protein	6.5
Salt	0.16

KJ	1,960
Kcals	460

MICROBIOLOGICAL SPECIFICATIONS:

	CFU (max)
Standard Plate Count	10,000/g
Yeasts & moulds	100/g
E coli	10/g
Listeria Monocytogenes	Absent in 25g
Salmonella	Absent in 25g

STORAGE AND SHELF LIFE:

Unopened 12 months Ambient

NB. Shelf Life Is from Date of Manufacture

V=Vegetarian

NAME	MEDIUM CHOCOLATE WAFFLE CONES
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Quantity in Primary Unit	110
Number of primary units in Secondary Unit	1

	Paper & Card	Plastics	Metal	Composite Materials (Poly laminate)
Primary Packaging Weights in grams	48	182	0	0
Secondary Packaging Weights in grams	408	0	0	0

Secondary Unit Dimensions in mm	Length	Width	Height
	398	398	181

Secondary Unit Weight in kg	Net	Gross
	3.795	4.431

	Boxes per Layer	Layer per Pallet	Boxes per Pallet
Pallet Configuration	6	11	66

	Cardboard	Plastic	Wood
Transit Packaging Weight in grams			22,000

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 PREPARED BY: John Stuart, Quality Associate

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