

Brussels Waffle mix

Date specification: 01.01.2025

1. Description

General:

This mix is used for the preparation of Brussels waffles without yeast (No rise time anymore). Water and mix gives you the perfect Brussels waffle.

Directions for use/recipe:

Recipe: Brussels waffle mix: 1,000 kg
Water: \pm 1,500 L

Process: Blend the mix and water with the machine for 5 minutes at high speed
Backing: Bake in waffle iron during \pm 4 minutes at 180°C. Spray before baking a little bit of oil on the waffle iron. After preparing the dough, bake the dough immediately.

2. Ingredients

Wheat flour, Fat powder (palm oil, whey powder(**milk**), **milk** protein), **Wheat** starch, Skimmed **milk** powder, Raising agents (E500ii, E575), **Egg** powder, Sugar, Emulsifiers (E322 (**soy**), E470a, E471, E472b, E477), Glucose syrup, Salt, Vanillin, **Milk** protein, Stabilisers (E450i, E450iii).

Origin of all the raw materials is EU.

De declaration of the composing ingredients is based on the information given by the suppliers.

3. Characteristics:

Nutrition declaration

<u>Parameter</u>	<u>Values per 100g</u>	<u>Source</u>
Energy(Kcal/Kj)	423 – 1786	calculation
Fats(g)	14	calculation
of which saturated fatty acids	7.8	calculation
Carbohydrate(g)	59	calculation
of which sugars	8.8	calculation
Protein(g)	10	calculation
Salt(g)	2.0	calculation

Process: We have a complete implemented quality system based on HACCP principles and we are BRC certified.



4. Shelf life

The product can be kept for at least one year after production date if stored and transported unopened in dark and dry circumstances at a temperature of 20°C to max. 23°C.

5. Packaging

1. Paper bag with plastic liner, closed with blue cord in following sizes 10kg, 15kg, 20kg or 25kg
2. PP-foil in sizes of 1kg or 2.5kg packed and delivered in brown carton box
3. Private label packaging agreements possible

6. Declaration of allergens

Declaration of allergens in accordance to the Alba/Leda list (version 2.0-2011).

- +** product contains allergen as ingredient or by transmission
- product is free of allergen
? unknown or insufficient data

According to regulation 1169/2011/EU, 78/2014/EU	
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and products based upon these cereals	+
Crustaceans and products based upon crustaceans	-
Eggs and products based upon eggs	+
Fish and products based upon fish	-
Peanuts and products based upon peanuts	-
Soy and products based upon soy	+
Milk (inclusive lactose) and products based upon milk	+
Nuts (almond, hazelnut, walnuts, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut / Queensland nut) and products upon nuts	-
Celery and products based upon celery	-
Mustard and products based upon mustard	-
Sesame seeds and products based on sesame seeds	-
Sulphur dioxide and sulphites in concentration higher than 10mg/kg of 10mg/l expressed as SO ₂	-
Lupine and products based upon lupine	-
Molluscs and products based upon molluscs	-

Possible Cross-contaminations: Nuts.



Additional allergens					
1 Gluten	+	8 Nuts	-	13 Lupine	-
1.1 Wheat	+	8.1 Almonds	-	14 Molluscs	-
1.2 Rye	-	8.2 Hazelnuts	-		
1.3 Barley	-	8.3 Walnuts	-	20 Lactose	+
1.4 Oats	-	8.4 Cashew	-	21 Cocoa	-
1.5 Spelt	-	8.5 Pecan nuts	-	22 Glutamate (E620-E625)	-
1.6 Kamut	-	8.6 Brazil nuts	-	23 Chicken meat	-
2 Crustaceans and shellfish	-	8.7 Pistachio nuts	-	24 Coriander	-
3 Egg	+	8.8 Macadamia nuts / Queensland nuts	-	25 Corn/Maize	-
4 Fish	-	9 Celery	-	26 Legume	-
5 Peanuts	-	10 Mustard	-	27 Beef	-
6 Soy	+	11 Sesame	-	28 Pork	-
7 Milk	+	12 Sulphur dioxide and sulphites in concentrations > 10mg/kg or 10mg/l as SO ₂	-	29 Carrots	-

7. Declarations

GMO:

Meco Ingredients hereby declares that we do not use genetically modified organisms (GMO's) or GMO derived products as ingredients in our production plant. This product is free according the **REGULATION (EC) No 1829/2003** OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003 on genetically modified food and feed

REGULATION (EC) No 1830/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC and corresponding modifications.

Ionization:

The product nor the ingredients are treated with ionizing radiation.

Pesticides:

Materials comply with current European Legislation for maximum permitted levels of pesticides. Materials comply with:

REGULATION (EC) NO 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.

REGULATION (EC) No 178/2006 of 1 February 2006 amending Regulation (EC) No 396/2005 of the European Parliament and of the Council to establish Annex I listing the food and feed products to which maximum levels for pesticide residues apply. and corresponding modifications.

Contaminants (such as heavy metals, mycotoxins, dioxins) and additives:

Materials comply with current European legislation for maximum permitted levels of heavy metals.

Materials comply with **REGULATION (EU) 2023/915** of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006

Food additives must comply with **Regulation 2008/1333/EC** and corresponding modifications.



Packaging:

The production and packaging is in compliance with the European food safety law.

The packaging is in accordance with

Regulation (EC) No1935/2004 on materials and articles intended to come into contact with food.

Regulation (EC) No1895/2005 restricts the use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Regulation (EC) No2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

Regulation (EU) No10/2011 on plastic materials and articles intended to come into contact with food and corresponding modifications.

We guarantee that the product is produced according to this specification.

This product specification is based upon data available on moment of compilation of the document. Data are derived from production processes, supplier declarations, literature and ingredient specifications and thus susceptible to changes in time and availability. Product responsibility is limited to legal responsibility. Specifications are purely informative and cannot be used as legal guarantee. Changes are not automatically reported.

On customer's request the recipe can be adapted. The adaptation will be declared on the label. If there are differences in the declaration between the label and specification, the label is relevant.

