



# BELGIAN LIEGE WAFFLE DOUGH

## PRODUCT SPECIFICATION:

V/120-BS-VAN

V/130-BS-VAN

### Product data

#### General information

<b>Product name</b>	Vanilla dough
<b>Description</b>	Frozen dough with vanilla taste for liège waffles.
<b>Best before date</b>	12 month (-18°C); 48 hours (4°C)
<b>Conservation condition</b>	-18°C
<b>Supplier article code</b>	V/120-bs-van, v/130-bs-van
<b>Identification</b>	Get/mic(operator) aammjj/x (a= year, m= month, j= day, x= n° of the batch)
<b>Deep frozen method</b>	Quick deep freezing

#### Manufacturing process

A simplified diagram of the manufacturing process.

1. Selction of rm (raw materials) [daily checking of shelf life]
2. Mixe of rm
3. Division of dough [ checking once by machine of the weight]
4. Making spher [continuous checking of visual aspect and texture by operators]
5. Putting in plastic trays
6. Quick deep freezing [alarm when temperature too high]
7. Putting in box.

#### Ingredient declaration

The ingredients :

- Don't contain gmo,
- Don't receive any ionizing treatment,
- Are certified halal

<b>Ingredients</b>	<b>%</b>
Flour	35.28
Sugar	19.41
Vegetable fat	23.52
Salt	0.71
Yeast	2.82
Eggs	5.29
Vanilla	0.03
Water	12.94
	=100



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### Instructions

Conservation to -18°C. Don't refreeze after defrosting. Let defrost and rise (action of the yeast) before cooking.

### Allergens

Allergens	Presence or Absence	Ingredients
Cereals containing gluten (i.e wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	Présence	Flour
Crustaceans and products thereof	Absence	
Eggs and products thereof	Présence	Eggs
Fish and products thereof	Absence	
Peanuts and products thereof	Absence	
Soyabeans and products thereof	Absence	
Milk and products thereof (including lactose)	Absence	
nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan, brazil nuts, pistachio nuts, macadamia nuts and queensland nuts and products thereof	Absence	
Celery and products thereof	Absence	
Mustard and products thereof	Absence	
Sesame seeds and products thereof	Absence	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l Expressed as SO <sub>2</sub>	Absence	
Lupin and products thereof	Absence	
And products thereof	Absence	

### Organoleptic characteristics



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<b>Appearance</b>	Dough
<b>Colour</b>	Cream
<b>Flavour</b>	Vanilla
<b>Smell</b>	Vanilla
<b>Texture</b>	Dough

### Nutritional characteristics

Criteria		Value
Energetic values 100g	Kcal	398
Energetic values 100g	Kj	1666
Carbohydrates	%	45.2
Proteins	%	5.8
Fat	%	21.6

### Physico-chemical characteristics

Product moisture	%	26.42
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### Microbiological characteristics

Micro-organisms		M Values strives	M Disapproved standard
Enterobacteries	Ufc/g	6.000	
Staphylococcus coagulase +	Ufc/g	<100	
Listeria monocytogene	Ufc/g	Absence	>100
Salmonella	Ufc/g	Absence	Présence dans 25g
Bacillus cereus	Ufc/g	<100	



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### Packaging data

Packaging	Dimension	Type	Weight	Colour	Resistance
First Packaging	490x290x50 Mm	Ps	39.90g	Cream	Food quality
Label of first packaging					
Secondary packaging	600+200+200x620mm/12 micron	Hdpe		<b>Light blue</b>	Food quality
Secondary packaging	490x290x210 Mm	Carton		Brown	
Label of secondary packaging	15x10 cm	Etiquette Autocollante		White	
Pallet					
Label pallet					

Inscription writing : yes or no	Unit packaging	Cases	Pallets
Batch number		Yes	Yes
Production date		Yes	Yes
Bbd		Yes	Yes

Packaging data		Carton / cases	Palette / pallets
Number of cases per row			6
Number of row per pallet			8
Number of case per pallet			48
Length	Cm	49	120
Breadth	Cm	29	80
Height	Cm	21	170
Net weight	Kg	+/- 16	+/- 784
Gross weight	Kg	+/- 16	+/- 840
Pallet type		Pallet	