

# Product Specification

## FRIJA WAFFELN



|                                    |                        |  |
|------------------------------------|------------------------|--|
|                                    | Item description:      | FJ 42SK Wundertüten SKANDINAVIA        |
| <b>1. General information</b>      |                        |  |
|                                    | Country of origin:     | Germany                                |
|                                    | Individual dimensions: | Length approx. 165 mm, Ø approx. 95 mm |
|                                    |                        |  |
| <b>2. Trade name / ingredients</b> |                        |  |
| <b>Trade name:</b> waffle cone     |                        |  |
| <b>Ingredients:</b>                |                        | <b>Other observations:</b>             |
| Wheat flour                        |                        |  |
| Sugar                              |                        |  |
| Emulsifier: <b>Soya</b> lecithin   |                        | contains <b>Lactose</b>                |
| Palm fat                           |                        |  |
| Wheat starch                       |                        |  |
| Milk protein                       |                        |  |
| Lactose                            |                        |  |
| Stabilizer: Cellulose powder       |                        |  |
| Salt                               |                        |  |
| <b>3. Sensory quality features</b> |                        |  |
|                                    | Appearance             | golden brown                           |
|                                    | Consistency            | firm                                   |
|                                    | Odour                  | sweet, characteristic                  |
|                                    | Taste                  | sweet, characteristic                  |
|                                    |                        |  |

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### 4. Microbiological key figures (Swiss Hygiene Directive)

| Parameters:                        | Setpoint value                        | Unit  | Method            |
|------------------------------------|---------------------------------------|-------|-------------------|
| Aerobic mesophilic count           | $< 10^6$                              | KbE/g | ASU L 00.00.88/1  |
| Bacillus cereus                    | $< 10^4$                              | KbE/g | ASU L 00.00-33    |
| Thermo-tolerant Campylobacter spp. | n.n. in 25 g                          | KbE/g | ASU L 00.00.107   |
| Clostridium perfringens            | $< 10^4$                              | KbE/g | ASU L 00.00-57    |
| Escherichia coli                   | $< 10^1$                              | KbE/g | ASU L 00.00-132/2 |
| Listeria monocytogenes             | $< 10^2$                              | KbE/g | ASU L 00.00-22    |
| Coagulase-positive staphylococcus  | $< 10^2$                              | KbE/g | ASU L 00.00-55    |
| Salmonella spp.                    | n.n. in 25 g                          | KbE/g | ASU L 00.00-20    |
| Mildew                             | not recognisable<br>with unaided eyes |       | ASU L 01.00-37    |

### 5. Nutritional information in 100 g

|   |  |   |  |
|---|--|---|--|
| Kilojoule (KJ)  |  | approx. 1629 KJ   |  |
| Kilocalories (kcal)   |  | approx. 384 kcal  |  |
| Fat (g)   |  | approx. 2,0 g   |  |
| thereof saturated fatty acids (g)   |  | approx. 0,8 g   |  |
| Carbohydrates (g)   |  | approx. 83,0 g  |  |
| thereof sugar (g)   |  | approx. 33,8 g  |  |
| Protein (g)   |  | approx. 6,9 g   |  |
| Salt  |  | approx. 0,4 g   |  |
|   |  |   |  |
| Nutritional information was calculated or taken from recognised nutritional tables. |  | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | Nutritional information was analysed.<br><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |

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### 6. Allergenic ingredients

#### Explanation concerning allergenic ingredients in food:

In the case that the use of ingredients is answered with "Yes", the ingredient is to be stated in the respective column. This also applies to possible cross-contamination\*.

#### Use of ingredients possessing an allergenic potential according to EU classification

|    |   | in product<br>active/added          |                                     |                                      | State the ingredient      |
|----|---|-------------------------------------|-------------------------------------|--------------------------------------|---------------------------|
|    |   | no                                  | yes                                 | *cross-<br>contamination<br>possible |                           |
| 1  | Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>             | Wheat flour, wheat starch |
| 2  | Crustaceans and products thereof  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>             |                           |
| 3  | Eggs and products thereof   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>             |                           |
| 4  | Fish and products thereof   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>             |                           |
| 5  | Peanuts and products thereof  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>             |                           |
| 6  | Soya beans and products thereof   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>             | Lecithin                  |
| 7  | Milk and products thereof (including lactose)   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>             | Lecithin, milk protein    |
| 8  | Edible nuts, i.e. almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashew nuts ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia nuts or Queensland nuts ( <i>Macadamia ternifolia</i> ) as well as products thereof | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>             |                           |
| 9  | Celery and products thereof   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>             |                           |
| 10 | Mustard and products thereof  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>             |                           |
| 11 | Sesame seeds and products thereof   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>             |                           |
| 12 | Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as total SO <sub>2</sub> which are to be calculated for "ready-to-eat" products or products that were reconstituted to their original conditions in accordance with instructions from the manufacturer   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>             |                           |
| 13 | Lupines and products thereof  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>             |                           |
| 14 | Molluscs and products thereof   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>             |                           |

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#### Declaration concerning the use of genetically modified organisms :

We herewith certify that on the basis of information currently available according to the applicable food laws concerning genetically modified food and according to the new Regulations (EU) No. 1829/2003 and (EU) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and concerning the traceability of food produced from genetically modified organisms no genetically modified raw materials have been used for the above mentioned product and/or that they do not include any genetically modified organisms and are not subject to any labelling requirements. The same applies to all the raw materials used including additives and flavours. Since April 2004, we have exclusively used raw materials (soya lecithin, soya flour) in IP quality. The bases are conventionally produced soya beans. Should any labelling requirements arise, we will inform the customer immediately and before delivering the goods.

#### 7. Storage conditions and shelf life

|                                       |   |
|---------------------------------------|---|
| Minimum shelf life = best-before date | Deliveries within the season have a shelf life until the end of the following year and/or in accordance with the best-before date on the package: |
| Transport and storage conditions:     | Dry, in unheated rooms; pallets are not stackable; extremely fragile products   |

#### 8. Package data

|                                  |   |
|----------------------------------|---|
| Packaging unit/<br>palette unit: | <b>162 pieces per box</b><br>36 boxes per euro pallet, 6 layers a 6 boxes |
| Cardboard box dimensions:        | approx. 510 x 265 x 310 mm (L x W x H)                                    |
| Package description:             | Corrugated cardboard box, poly bag, corrugated cardboard inserts, paper   |

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