

PRODUCT SPECIFICATION

Sephra Waffle Cone Mix

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General Information

Product Description: Sephra Waffle Cone Mix is a premium dry blend developed for making crisp, golden waffle cones and bowls. Designed for consistent results, the mix delivers excellent texture and flavour, with easy preparation and reliable performance in professional waffle cone bakers.

Product Code: 6.00673.384

Country of Origin United Kingdom

Application: Combine 1000g of Waffle Cone Mix with 480g of water. Mix for 1 minute on slow speed, scrape down, then continue mixing for 2 minutes on medium speed. Heat the waffle cone baker to 190°C. When using a Sephra Waffle Cone Baker with cast iron plates, lightly grease before use. Deposit one scoop of batter onto the plates and bake for around 30 seconds. Shape as required while cooling. Baking times and greasing requirements may vary depending on the make and model of equipment used. These instructions are a guide and may be adjusted to suit individual bakery conditions.

Ingredients

Fortified **WHEAT** Flour (**WHEAT** Flour, Calcium, Niacin, Iron, Thiamin), Sugar, Vegetable Oils (Palm, Rapeseed), Dextrose, Whole **EGG** Powder, Flavouring, Emulsifier (**SOYA** Lecithin). May contain **MILK**.

Allergens in **BOLD & CAPS**.

Nutritional Information

Nutritional information per 100g of product

Nutrient	Value	Unit
Energy	1763	kJ
Energy	417	kcal
Fat	6.2	g
of which saturates	2.4	g
Carbohydrate	84	g

of which sugars	40	g
Fibre	2.1	g
Protein	5.7	g
Salt	0.03	g

Legal Allergens

+ = Present, -= Absent, ? = May Contain Traces/Cross Contamination		
Celery	-	
Cereals Containing Gluten	+	
Crustaceans	-	
Eggs	+	
Fish	-	
Lupin	-	
Milk	?	
Molluscs	-	
Mustard	-	
Tree Nuts	-	
Peanuts	-	
Sesame Seeds	-	
Soybeans	+	
Sulphur Dioxide and Sulphites	-	

Dietary Information

Diets	Suitability (Y/N)	
Dairy Free	N	
Gluten Free	N	
Halal	Y	Certified
Kosher	Y	Not Certified
Vegans*	N	
Vegetarians	Y	

*Suitability for Vegans is based on ingredients list and does not take into account possible cross contact during production.

Storage Instructions and Shelf Life

Storage Conditions: Store in a cool dry place (max 21°C).

Shelf Life From Production: 12 Months

Microbiological Parameters

Parameters	Target	Minimum	Maximum	Method
Total plate count			75000 CFU/G	
Yeasts / Moulds			2500 CFU/G	
Coliform bacteria			5000 CFU/G	

Regulatory information

Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (specifications for food additives)

Regulation (EU) 1169/2011 on the provision of food information to consumers

Regulation (EC) 1334/2008 (flavourings)

Irradiation:

To the best of our knowledge and based on statements of our suppliers, the product does not contain ingredients that are ionized or irradiated (acc. Directives 1999/2/EC & 1999/3/EC).

Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EU) 2023/915 (Maximum levels for certain contaminants) and its modifications

Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

Food Contact Material:

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

GMO STATEMENT

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

Packaging Information

Primary Packaging	Approx Weight of Product	Approx Dimensions
Paper Bag	3kg	150mm x 110mm x 250mm
4 x Paper Bags in a Corrugated Cardboard Box	4 x 3kg	320mm x 240mm x 290mm