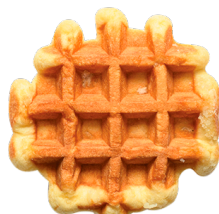




**EXTERNAL DOCUMENT**

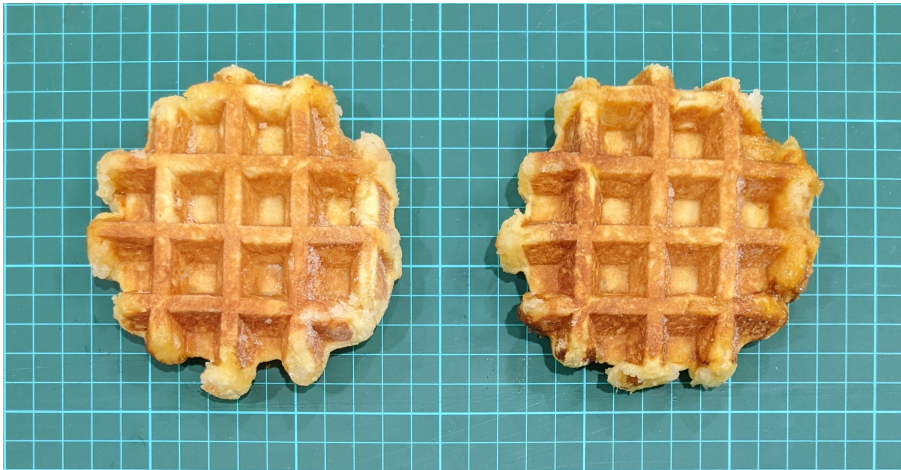
**Belgian Style Liege Waffles 50 x 85g**



**Core Details**

<b>Brand</b>	Riviana Food Services
<b>Product</b>	Belgian Style Liege Waffles 50 x 85g
<b>Riviana Product Number</b>	4601003
<b>APN</b>	9349205000011
<b>TUN</b>	N/A

**Product Information**

<b>Organoleptic properties</b>	<p>Waffles are slightly irregular shaped with a slightly elastic texture and a sugar crunch. They are yellow to light brown in colour with a sweet vanilla taste and a vanilla butter aroma. The product should be free from any off or objectionable odours.</p>
<b>Appearance</b>	<p>Grid 1cm x 1cm</p> 

## Ingredients

<b>Ingredient List on Label</b>	Wheat Flour (Thiamin, Folate), Pearl Sugar, Margarine (Vegetable Fats & Oils, Emulsifier (435), Antioxidant (307b), Flavour, Colour (160a)), Water, Egg, Invert Sugar, Sugar, Vanilla Flavour, Yeast, Salt, Emulsifier (Soy Lecithin)
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## Nutritional Information

<b>Serving Size</b>	Servings per package: 50 Servings size: 85 g	
	<b>Average Quantity Per Serving</b>	<b>Average Quantity Per 100 g</b>
<b>Energy</b>	1570 kJ	1850 kJ
<b>Protein</b>	4.6 g	5.4 g
<b>Fat - total</b>	17.7 g	20.8 g
<b>-- Saturated</b>	8.2 g	9.6 g
<b>Carbohydrate</b>	48.8 g	57.4 g
<b>-- sugars</b>	19.6 g	23.0 g
<b>Sodium</b>	255 mg	300 mg

## Allergens

<b>Allergen Statement on Label</b>	<b>Contains: Wheat, Gluten, Egg, Soy. May be present: Milk</b>
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## GM & Irradiation

<b>GMO</b>	This food is not required to be labelled as a genetically modified food in accordance with the FSANZ Section 1.5.2 (GM).
<b>Irradiation</b>	This food is not required to be labelled as irradiated in accordance with the FSANZ Section 1.5.3 (Irradiation).

## Dietary Compliance

<b>Kosher</b>	Not certified
<b>Halal</b>	Certified
<b>Organic</b>	Not certified
<b>Vegetarian</b>	Suitable
<b>Vegan</b>	Not suitable (contains egg)

## Country of Origin

Statement on Label	Made in Australia from at least 75% Australian ingredients.
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## Storage & Shelf Life

Storage Conditions (unopened)	Keep frozen at -18°C.
Storage Conditions (opened)	Ambient shelf life: 7 days from defrosting. Frozen shelf life: 18 months from date of manufacturing.
Shelf Life (unopened)	18 months (frozen)
Shelf Life (opened)	Ambient shelf life: 7 days from defrosting. Frozen shelf life: 18 months from date of manufacturing.
Date Coding Required. Nominate 1 (Use-by, Best Before, Unique Identifier)	Best Before Date

## Coding

Inner coding - example	N/A
Inner coding - Explanation	N/A
Inner coding - Position	N/A
Inner coding - Type	N/A
Outer coding - example	Batch Number: 5490050523 Best Before: 05/11/2024
Outer coding - Explanation	5490=site code, 050523=production date (05/05/2023).
Outer coding - Position	On label
Outer coding - Type	Inkjet

## Physical Properties

<b>Net Weight Limits</b>	85g
<b>Net Weight Method</b>	Electric Balance

## Microbiological Properties

<b>Total Plate Count Limits</b>	<10,000 cfu/g
<b>Total Plate Count Method</b>	AS 5013.5 2016
<b>Yeast and Moulds Limits</b>	<500 cfu/g
<b>Yeast and Moulds Method</b>	AS 5013.29
<b>S.aureus Coagulase+ Limits</b>	<100 cfu/g
<b>S.aureus Coagulase+ Method</b>	AS 5013.12.1-2004
<b>Enterobacteriaceae Limits</b>	<100 cfu/g
<b>Enterobacteriaceae Method</b>	AS 5013.8.2004
<b>Bacillus Cereus Limits</b>	<1000 cfu/g
<b>Bacillus Cereus Method</b>	AS 5013.2-2007, 5013.11.1-2004, AS 5013.14.1-2010

## Chemical Properties

<b>Moisture (%) Limits</b>	18-22%
<b>Moisture Method</b>	AS2300.1.1
<b>Water Activity Limits</b>	0.75-0.85
<b>Water Activity Method</b>	AS2300.1.1

## Preparation & Cooking Instructions

<b>Preparation Required</b>	Ready to eat or can be served warm
<b>Cooking Instructions</b>	Directions for use: Serve at room temperature or warm. Heat in hot oven, grill or toaster for approximately 3-4 minutes, cool slightly before serving. These instructions are given as a guide only, and may vary depending on your appliance. CAUTION: Crunchy sugar pieces may be hot after warming.

## Miscellaneous

<b>Other information for label</b>	N/A
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## Packaging - Marketing

<b>Carton Configuration</b>	50 x 85g waffles
<b>Pallet Configuration</b>	8 cartons x 8 layers = 64 cartons per pallet (for internal warehousing purposes only)