



scandinavian cone company

bakers of Australia's finest waffle cones

Dessert Wafer Product Specification



Nutritional Data

| Parameter | | Average Per Serve | Average Per 100g |
|-----------------------------|-----------|-------------------|------------------|
| Serve Size: 3 pieces - 4.5g | | | |
| Energy | | 76kJ | 1694kJ |
| Protein | | 0.34g | 7.5g |
| Fat | Total | 0.14g | 3.1g |
| | Saturated | 0.10g | 2.3g |
| Carbohydrates | Total | 3.83g | 85.2g |
| | Sugar | 1.38g | 30.6g |
| Sodium | | 8mg | 169mg |
| Fibre | | 0.01g | 0.2g |
| Ash | | 0.04g | 0.9g |

Nutritional panel is calculated from standard formulation with seasonal variations experienced.

Description:

Disk shaped waffle wafer of light golden brown colour with fresh baked characteristic odour and flavour and free from extraneous matter. Non GM by origin. All raw materials conform to the FSANZ Code.

Physical:

Diameter: 55mm +/- 4mm
Moisture: 3%, maximum
Colour: Light Golden Brown
Texture: Crisp
Grid Pattern: 7mm x 7mm
Flavour: Slightly Sweet

Ingredients:

Wheat Flour, Raw Cane Sugar, Wheaten Cornflour, Vegetable Oil, Emulsifier (Lecithin 322), Water, Fibre, Salt.

Allergen Statement:

Contains Wheat and Soy Ingredients.

Shelf Life:

9 months from bake date.

Storage Conditions:

Dry store at ambient temperature.

Handling:

'Handle Like Eggs', do not drop or turn outers on their sides.

Microbial:

| | |
|-----------------|--------------------|
| SPC | 1000 cfu/gram max |
| Coliforms | 10 cfu/gram max |
| Yeast & Mould | 1000 cfu/gram max |
| Bacillus cereus | 10000 cfu/gram max |