

## PRODUCT SPECIFICATION

Sephra Stroopwafel Mix

Version: Spec-Sheet-Sephra-Stroopwafel-Mix-v1

### General Information

**Product Description:** Powdered mix for crafting authentic Dutch stroopwafel dough by simply adding water.

**Product Code:** SESTROOPMIX

**Country of Origin** Belgium

**Application:** For 1kg of mix add 200g of water. Mix well until a nice doughball is formed. Roll little doughballs and bake in a stroopwafel machine for 1 minute at 190 to 210°C.

### Ingredients

**WHEAT** Flour, Refined Palm Fat, Cane Sugar, Whey Powder (**MILK**), Anti-Caking Agents (E551, E451), Whole **MILK** Powder, **EGG** Powder, Cinnamon, Caseinate (**MILK**), Salt, Stabiliser (E451(i)). May Contain Traces of **RYE**, **BARLEY**, **SOY**, and **ALMOND**.

Allergens in **BOLD & CAPS**.

### Nutritional Information

#### Nutritional information per 100g of product

Nutrient	Value	Unit
Energy	1931	kJ
Energy	460	kcal
Fat	20.4	g
of which saturates	10.1	g
Carbohydrate	60.2	g
of which sugars	22	g
Protein	7.3	g
Salt	0.98	g



## Legal Allergens

+ = Present, -= Absent, ? = May Contain Traces/Cross Contamination		
Celery	-	
Cereals Containing Gluten	+	Contains <b>WHEAT</b> flour. May contain traces of <b>RYE</b> and <b>BARLEY</b> due to cross contamination.
Crustaceans	-	
Eggs	+	Contains <b>EGG</b> powder.
Fish	-	
Lupin	-	
Milk	+	Contains <b>WHEY</b> powder and Whole <b>MILK</b> powder.
Molluscs	-	
Mustard	-	
Tree Nuts	?	May contain traces of <b>ALMOND</b> nuts due to cross contamination.
Peanuts	-	
Sesame Seeds	-	
Soybeans	?	May contain traces of <b>SOY</b> due to cross contamination.
Sulphur Dioxide and Sulphites	-	

## Dietary Information

Diets	Suitability (Y/N)	
Dairy Free	N	
Gluten Free	N	
Halal	Y	Not Certified
Kosher	N	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 dry and off the ground on pallets in a non-humid and warm room. Pay attention to storage in a warm, moist environment to avoid the development of pests due to eggs that can always be present in the flour ingredient. Some weevils can even bore a hole through the bag and lay eggs that can later develop under the right conditions.

**Shelf Life From Production:** 1 Year

## Packaging Information

Primary Packaging	Approx Weight of Product	Approx Dimensions
Paper Bags With Thin Plastic Liner Inner	10kg	290mm x 530mm x 100mm

