

PRODUCT SPECIFICATION

Sephra Gluten Free Waffle & Pancake Mix

Version: Spec-Sheet-Sephra-Waffle-Mix-Gluten-Free-v1

General Information

- Product Description:** Sephra Gluten Free Waffle and Pancake Mix offers a convenient baking solution—just add eggs, milk and butter to create delectable waffles and American style fluffy pancakes.
- Product Code:** U516.12, U516(4x3kg)
- Country of Origin** United Kingdom
- Application:** Yield: Approx 30 x 100g portions as sold per 3kg bag
Ratio: Dry Mix 550g, Large Eggs 2, Cold Milk 400ml, Melted Butter / Liquid Margarine 50g
To make Waffle:
1. Pre-heat your waffle iron.
2. Mix together the eggs and milk and add to the waffle mix. Mix until smooth.
3. Add the melted butter slowly until incorporated into the mix. The mix will be consistency of thick cream / custard. If it is thicker, add a little extra milk. You may find if using liquid margarine, it will be a little thinner, but this is fine. Allow the mix to stand for 5 minutes. It will thicken slightly. It is then ready to use.
4. Cook for 3-4 mins until golden brown. Do not overfill the waffle iron. The time will vary depending on your waffle iron. The waffles are best served warm. You can reheat the waffles in an iron or a toaster.

Ingredients

Rice Flour, Sugar, Maize Starch, Tapioca Starch, Potato Starch, Buckwheat Flour, Raising Agents (E500(ii), E341(i)), Salt, Thickener (Xanthan Gum), Flavouring, Natural Colour (Annatto Norbixin).

Allergens in **BOLD & CAPS**.

Nutritional Information

Nutritional information per 100g of product

Nutrient	Value	Unit
Energy	1499	kJ
Energy	353	kcal
Fat	0.4	g
of which saturates	0.1	g
Carbohydrate	84.0	g
of which sugars	20.0	g
Fibre	0.0	g
Protein	3.5	g
Salt	1.0	g

Legal Allergens

+ = Present, -= Absent, ? = May Contain Traces/Cross Contamination		
Celery	-	Present on site in separate production area – no risk of cross contamination.
Cereals Containing Gluten	-	Oats and products thereof are present on site in separate production area – no risk of cross contamination.
Crustaceans	-	
Eggs	-	
Fish	-	
Lupin	-	
Milk	-	
Molluscs	-	
Mustard	-	
Tree Nuts	-	
Peanuts	-	
Sesame Seeds	-	
Soybeans	-	
Sulphur Dioxide and Sulphites	-	Present on site in separate production area – no risk of cross contamination.

Dietary Information

Diets	Suitability (Y/N)	
Dairy Free	Y	Not certified – not listed as present in allergens.
Gluten Free	Y	No Gluten Free testing / certification (Not certified - Made in a gluten free production area using gluten free ingredients).
Halal	N	
Kosher	N	
Vegans*	Y	Based on ingredients – however recipe requires addition of egg, milk and butter. Vegan alternatives to these additions have not been tested – however experimentation with alternatives could potentially allow a vegan suitable completed mix.
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 20°C). Once opened re-seal tightly, store in cool and dry conditions (max 20°C) and use within 1 Month.

Shelf Life From Production: 12 Months.

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