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44734 McCain Our Original Choice Mini Waffles

Product Description: Crispy mini waffles made from mashed potato		Country of Origin: UK
Shelf Life: From Manufacture: 18 Months Minimum to Suppliers: 6 Months	Barcode Information: Primary (Bag/Carton): 50 10228 04734 8 Secondary (Case): 050 10228 44734 6	Storage: Keep frozen at -18°C or below. IF THAWED DO NOT REFREEZE

Check Weighing: Packed using an average weight system	
Primary Packaging: Printed Polythene	Secondary Packaging: Corrugated Cardboard
Pack Dimensions: 45D x 240W x 320H(mm)	Case Dimensions: 391D x 290W x 282H (mm)
Declared Weight of Pack: 907g e	Declared Weight of Case: 9.07kg
Packs Per Case: 10 Bags	Cases Per Pallet: 50 Cases
Packaging Weights: 7.7g per pack	Packaging Weights: 362g per case

Pallet Dimensions: Wooden Chep Pallet 1200 x 1000 x 162 (mm) Weight: 28kg	
Pallet Height: Plus pallet 1572 (mm)	Pallet Layout: 10 per layer / 5 layers high
Gross Pallet Weight: 503.7kg	Net Pallet Weight: 453.5kg

Ingredient Declaration:	Potatoes (81%), Dehydrated Potato, Sunflower Oil (8.8%), Potato Starch, Salt, Pepper Extract.				
Nutrition Information: g/100g Frozen unless stated		Nutrition Information: g/100g Deep Fried* unless stated		Nutrition Information: g/100g Ovened unless stated	
Energy kJ/kCal	834/199	Energy kJ/kCal	1042/249	Energy kJ/kCal	995/237
Fat	8.8	Fat	13.8	Fat	10.5
Of which saturates	1.0	Of which saturates	1.1	Of which saturates	1.2
Carbohydrates	28.0	Carbohydrates	29.3	Carbohydrates	33.5
Of Which Sugars	0.5	Of Which Sugars	0.5	Of Which Sugars	0.5
Fibre	1.8	Fibre	1.9	Fibre	2.1
Protein	1.9	Protein	2.0	Protein	2.2
Salt	0.6	Equivalent as salt	0.7	Equivalent as salt	0.7

* When deep fried in rapeseed oil

Best Before Example:	Month Year 01 2006
Lot Number Example:	Plant Day Month Year Time Other W 17 09 2004 10:15 Optional

Metal Detection: Ferrous: 2.0mm Non Ferrous: 2.0mm Stainless Steel: 2.5mm Frequency: Hourly	X Ray: Stainless Steel: 4.0mm Glass: 6.35mm Ceramic: 6.35mm Frequency: Hourly
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Process Flow: Size Grade Potatoes→Wash→Peel→Cut→Blanch→Cool→Cook→Mash and Defect Removal→Weigh→Mix→Form→Fry→Inspection→Freeze→Pack→Metal Detect (CCP)→Check Weigh→QC Check→Pack→Cold Storage.

Quality Assurance:
All necessary checks are carried out on all raw materials, processes and the final product to ensure full compliance with the relevant product specification.

Cooking Guidelines: For best results cook from frozen.

	Deep Fry	Domestic Oven	Fan assisted Oven
Temperature	175°C / 350°F	220°C /430°F/ Gas Mark 7	200°C / 400°F
Time	1 ½ - 2 minutes	12 - 15 minutes	12 - 15 minutes

Do not overcook.

Cooking directions based on 500g of product.

For different quantities adjust cooking time accordingly.

For all cook methods see www.mccainfoodservice.co.uk/cookinginstructions

For best chip frying practice see www.goodfries.eu



Physical Parameters:

Colour:	Uniformly golden yellow going golden brown once cooked
Texture:	Crisp and light external with a smooth and moist internal
Flavour:	Typical potato flavour with a slight back note of salt
Aroma:	Typical fried potato

Allergen, Dietary & Specialised Information

Allergens	Present	Comments
Wheat & Gluten:	No	
Crustaceans and products thereof:	No	
Eggs and products thereof:	No	
Fish and products thereof:	No	
Peanuts and products thereof:	No	
Soya and products thereof:	No	
Milk & Dairy and products thereof:	No	
Nuts and Nut Products:	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame Seeds and products thereof	No	
Sulphur Dioxide and Sulphites at conc. of more than 10mg/kg:	No	
Lupin and products thereof:	No	
Molluscs and products thereof:	No	
Dietary Need	Yes/No	Comments
Suitable for Vegetarians:	Yes	
Suitable for Vegans:	Yes	
Suitable for Coeliacs:	Yes	
Suitable for Lactose Intolerant:	Yes	
Kosher Accredited:	No	
Halal Accredited:	No	
Contains GMO:	No	

Microbiological Information:

	Ideal Range	Warning Limits	Action Limits
TVC @ 30°C	<100,000	100,000 – 500,000	>500,000
Coliform Count	<500	500 – 5,000	>5,000
Yeasts & Moulds	<500	500 – 5,000	>5,000

Warranty:

McCain Foods (GB) Ltd hereby warrant that this product is produced in accordance with good manufacturing practice and supplied in accordance with all the requirements of the Food Safety Act 1990, all regulations and orders there under and all other relevant UK legislation.

To ensure the information supplied is correct, please make sure you have the most recent version

Last Updated: 8th September 2016

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