

Document ref PJ-SPEC-WD-001	Version 1.0	Issue date 22/10/2026	Next review 22/10/2027	Status Approved for issue
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01 PRODUCT IDENTIFICATION

Product name	Vanilla Liège Waffle Dough
Legal name	Frozen vanilla-flavoured dough for Liège waffles
Description	Quick-frozen, ready-portioned dough balls with a vanilla flavour, for baking into Liège-style waffles.
Storage	Store frozen at -18°C or below
Shelf life	12 months at -18°C · 48 hours at +4°C
Freezing method	Quick frozen
Batch code format	Operator code + YYMMDD/X (YY = year, MM = month, DD = day, X = mixing batch number)

02 COMPANY DETAILS

Company	ProJuice Ltd
Address	Head Office / South West Clyst Court, Blackmore Rd, Clyst St Mary, Exeter EX5 1SA
Telephone	01395 239 500
Email	info@projuice.co.uk
HACCP-based food safety system	Yes
Third-party certification (BRCGS / IFS / FSSC 22000)	No

03 COMPOSITION

Ingredient	% of recipe
Wheat flour	31.80
Vegetable fat	21.97
Sugar	17.13
Water	9.00
Eggs	4.96
Yeast	4.58
Salt	0.66
Vanilla flavouring	0.22
Colour	0.08
Total	100.00

Ingredient declaration (label)

Wheat flour (**GLUTEN**), vegetable fats (palm, coconut, rapeseed), water, sugar, **EGGS**, salt, yeast, colour, vanilla flavouring.
May contain traces of MILK and SOYA.

Sweeteners	None. No “with sweetener(s)” statement required.
GMO status	Contains no ingredients requiring GM labelling under Regulations (EC) 1829/2003 and 1830/2003.
Irradiation	Contains no irradiated ingredients.

04 ALLERGENS

Allergen (Annex II, Reg. 1169/2011)	Status	Source
Cereals containing gluten	CONTAINS	Wheat flour
Crustaceans	No	—
Eggs	CONTAINS	Eggs
Fish	No	—
Peanuts	No	—
Soya	MAY CONTAIN	Vegetable fats (cross-contact)
Milk (including lactose)	MAY CONTAIN	Vegetable fats (cross-contact)
Tree nuts	No	—
Celery	No	—
Mustard	No	—
Sesame	No	—
Sulphur dioxide / sulphites (>10 mg/kg)	No	—
Lupin	No	—
Molluscs	No	—

05 NUTRITION

Typical values	Per 100 g (as sold)
Energy	1734 kJ / 416 kcal
Fat	25.3 g
of which saturates	11.3 g
Carbohydrate	40.0 g
of which sugars	9.3 g
Protein	7.0 g
Salt	0.88 g

Saturates calculated from 44.6% of total fat. Salt calculated as sodium (0.352 g) × 2.5.

06 PRODUCT CHARACTERISTICS

Sensory and physical

Appearance	Dough ball
Colour	Brown
Flavour	Vanilla
Aroma	Vanilla
Texture	Dough
Moisture content	26.4% (standard value)

Microbiological (at production / end of shelf life)

Micro-organism	Target (m) cfu/g	Maximum (M) cfu/g
<i>E. coli</i>	10 ²	—
Coagulase-positive staphylococci	10 ²	10 ³
<i>Bacillus cereus</i>	10 ³	10 ⁴
<i>Salmonella</i> spp.	Not detected in 25 g	Not detected in 25 g
<i>Listeria monocytogenes</i>	Not detected in 25 g	Not detected in 25 g

07 PACKAGING AND LOGISTICS

Component	Dimensions	Material	Weight	Colour	Notes
Tray (primary)	490 × 290 × 50 mm	PS	39.90 g	Cream	Food grade
Liner bag	600+200+200 × 620 mm, 12 micron	HDPE	—	Light blue	Food grade
Outer case	490 × 290 × 135 mm	Cardboard	—	Brown	15 × 10 cm label, black print

Case & pallet labelling	Case	Pallet
Batch number	Yes	Yes
Production date	Yes	Yes
Best before date	Yes	Yes

Logistics	Case	Pallet
Length	49 cm	120 cm
Width	29 cm	80 cm
Height	21 cm	170 cm
Net weight	± 16 kg	± 784 kg
Gross weight	± 16 kg	± 840 kg
Cases per layer	—	6
Layers per pallet	—	14
Cases per pallet	—	85
Pallet type	—	Euro pallet

08 DECLARATION OF CONFORMITY AND CONFIDENTIALITY

The supplier declares that this product complies with current UK and EU legislation, including requirements for hygiene, composition, additives, contaminants, labelling and food contact materials. The supplier remains responsible for complying with applicable product liability and product safety law.

Information in this specification is confidential to both parties, including before the specification is approved. Both parties will require the same level of confidentiality from any third parties they involve. This requirement does not release either party from its responsibilities.

09 EMERGENCY CONTACT

Food safety contact	T: 01395 239 500	E: info@projuice.co.uk
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