

		Finished Product Specification
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1. General informations / Informations générales / Algemene informatie / Allgemeine Informationen

Product Name CODE	Mixed Berry Waffle SG- frozen product FDB8OVRA
Postal adress of the manufacturing plant	BERTRAND-MOSSOUX srl Avenue Roi Albert, 51 B-5300 Andenne
 	Betramos is IFS certified. This product is RSPO SG certified (Betramos Certificate Nr IS 199896).
E-mail contact	info@overseasusa.com.com
	 IMPORTED BY OVERSEAS FOOD TRADING A CARBON NEUTRAL COMPANY

2. Finished product characteristics

Weight	80g
Product sizes	80g : L x l x D / L x l x P / L x b x D / L x B x T : 8 cm x 7 cm x 2cm
Visual description	Waffled parallelepiped shape
Taste Odour Texture Colour	Fresh taste combining a taste of dough and the taste of Mixed Berry filling Dough The waffle is soft and very lightly floury ugh Light brown
Storage conditions Use	Max. - 18° C / Max. 0°F Before consumption, thaw the waffle or reheat in a toaster
UPC	5425025280049
Bulk / Vrac	48 x 80g
	In plastic bag in cardboard box. En sachet plastique en boîte en carton. In plastic zak in kartonnen doos. In Plastiktüte in Pappkarton.

List of Ingredients

EN (for US MARKET)- Ingredients : Pastry (50,5%) (wheat flour, malted wheat flour), vegetable oil emulsion (canola, palm), water, butter (pasteurized cream), sugar, yeast, whole milk powder, salt, pasteurized EGG powder, emulsifiers (lecithins, mono- and diglycerides of fatty acids), enzymes, antioxidant (ascorbic acid), citric acid, colour (beta-carotene), natural flavoring), Filling (49.5%) (Mixed Berry (69%) (raspberry, red currant, strawberry, black currant, blackberry, blueberry), sugar, modified starch) **CONTAINS : WHEAT, EGG, MILK.**

3. Allergens

Allergens	EU	US	Present in the product	Used on manufacturing-site	Risk of cross contamination
Cereals containing gluten	X*	X	YES	YES	YES
Eggs	X	X	YES	YES	YES
Milk and products thereof (including lactose)	X	X	YES	YES	YES
Peanuts	X	X	NO	YES	NO
Fish	X	X	NO	YES	NO
Nuts	X**		NO	NO	NO
Tree Nuts		X***	NO	YES	NO
Soybeans	X	X	NO	YES	NO
Celery	X		NO	NO	NO
Mustard	X		NO	NO	NO
Sesam seeds	X		NO	NO	NO
Lupin	X		NO	NO	NO
Crustaceans	X	X	NO	NO	NO
Molluscs	X		NO	NO	NO
Sulphites	X		NO	NO	NO
Hickory nut		X	NO	NO	NO
Shea nut		X	NO	NO	NO
Mango			NO	YES	NO
Peach			NO	NO	NO
Pig			NO	NO	NO
Tomato			NO	NO	NO

* namely : wheat, rye, barley, oats, spelt and products thereof.

** namely : almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof.

*** namely : almonds, hazelnuts, walnuts, Heartnut, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts, bush nuts, pine nuts, hickory nuts, beechnuts, butternut, sweet chestnut, ginko nuts, coconut, lychee nuts, pili nuts, chestnut, chinquapin, shea nut and products thereof.

Nutrition Facts	
Serving size	(80g)
Amount Per Serving	
Calories	220
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 240mg	10%
Total Carbohydrate 35g	13%
Dietary Fiber 2g	7%
Total Sugars 15g	
Includes 12g Added Sugars	24%
Protein 3g	6%
Vitamin D 0.1mcg	0%
Calcium 16mg	2%
Iron 0.6mg	4%
Potassium 102mg	2%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

			Size 80g		Size 160g	
EU (By calculation)	Unit	Per 100g	Per portion	RI/portion	Per portion	RI/portion
ENERGY	kcal	275	220	11%	440	EU
	kJ	1154	923	11%	1847	22%
TOTAL FAT	g	8,6	6,8	10%	13,7	22%
Of which saturated	g	4,4	3,5	18%	7,1	20%
Of which monounsaturated	g	2,6	2,1		4,2	
Of which polyunsaturated	g	0,8	0,7		1,3	
Of which trans	g	0,0	0,0		0,0	
Of which cholesterol	mg	14	11		22	
AVAILABLE CARBOHYDRATE	g	43,8	35,1	13%	70,1	0%
Of which sugars	g	18,4	14,7	16%	29,4	27%
DIETARY FIBER	g	2,8	2,2		4,4	
PROTEIN	g	4,2	3,4	7%	6,8	0%
SODIUM	mg	295,3	236,3		472,5	
SALT	g	0,7	0,6	10%	1,2	14%

Microbiological features

Germes	Criteria
Total Counts	≤ 10 ⁴ CFU/UFC/KVE/KBE /g
Moulds	≤ 10 ³ CFU/UFC/KVE/KBE g
Yeasts	≤ 10 ⁴ CFU/UFC/KVE/KBE g
Escherichia coli	≤ 10 CFU/UFC/KVE/KBE g
Staphylococcus aureus	≤ 10 ² CFU/UFC/KVE/KBE g
Salmonella spp	(Absence/Afwezigheid/ Abwesenheit) /25g
Listeria monocytogenes	(Absence/afwezigheid/ Abwesenheit) / 25g
Bacillus cereus	≤ 10 ² CFU/UFC/KVE/KBE g

Packaging

EN - The manufacturer confirms that primary packagings are suitable for food contact. Primary packaging are compliant with regulation (EC) N° 1935/2004, (EC) N° 2023/2006 and (EC) N° 10/2011 and its amendments. The manufacturer guarantees that the packaging used does not alter the composition and organoleptic characteristics of the food. In addition, the manufacturer guarantees compliance with REACH (Regulation (EC) No. 1907/2006 and its amendments) and certifies the absence of all substances of concern (SVHC) published in Annex XIV of this Regulation. The supplier guarantees the absence of Bisphenol A (BPA) and Phthalates in its packaging.