

## Mixing instructions for Malted Waffle Flour:

| Complete Waffle Flour - add flour to water, |  |
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| then add butter mixing as you go |  |
| Ingredients: Wheat flour, Egg Powder, Maize Starch, <br> Sugar, Sodium Bicarbonate, Wheat Malt, Monocalcium <br> Phosphate, Stabiliser E450, Salt, Milk Powder, Vanillin |  |


| Eggless Waffle Flour - add flour to water, then add butter mixing as you go |  |
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| Wheat flour, Maize Starch, Whey Protein Concentrate, Sugar, Sodium Bicarbonate, Wheat Malt, Monocalcium Phosphate, Stabiliser E450, Salt, Milk Powder, Vanillin |  |
| WHOLE BAG: 2.58 L of Water 1.70 Kg of Flour 475.5 g of Butter | 3/4 OF A BAG: 1.95 L of Water 1.28 Kg of Flour 357 g of Butter |
| HALF BAG: 1.29 L of Water 850 g of Flour 238g Butter | $\begin{aligned} & 1 / 4 \text { OF A BAG: } \\ & \hline 650 \mathrm{ml} \text { of Water } \\ & 430 \mathrm{~g} \text { of Flour } \\ & 119 \mathrm{~g} \text { of Butter } \end{aligned}$ |
| Gluten Free - add flour to water, then add butter mixing as you go |  |
| Rice Flour, Corn Flour, Sugar, Egg Powder, Raising Agent, Monocalcium Phosphate, Salt, Skimmed Milk, Gum E415, Flavouring, Anti Caking Agent E551 |  |
| WHOLE BAG: <br> 2.46 L of Water <br> 1.7 kg Gluten free mix <br> 292g of Butter | 3/4 OF A BAG: <br> 1.98L of Water 1.2 kg Gluten free mix 219 g of Butter |
| HALF BAG: <br> 1.32L of Water <br> 850g Gluten free mix 146 g of Butter | 1/4 OF A BAG: <br> 660 ml of Water 425g Gluten free mix 73 g of Butter |

## Please find allergens in bold



| $\frac{\text { Crepe Flour - add flour to water, mixing }}{\text { continuously }}$ |  |
| :---: | :---: |
| Wheat flour, Sugar, Skimmed Milk Powder, Milk Powder, Egg Powder, Vegetable Oil, Vanillin, Salt |  |
| WHOLE BAG: <br> 15.63 L of Water <br> 12.5 Kg of Flour <br> $200 \times 40 \mathrm{~cm}$ crepes | 1KG of Mix: 1.25 L of Water 1 Kg of Flour |
| HALF BAG: 7.81 L of Water 6.25 Kg of Flour | 0.5 Kg of Mix: 630 ml of Water 500 g of Flour |
| Bubble Waffle Flour - add flour to water, then add butter mixing as you go |  |
| Ingredients: Wheat flour, Egg Powder, Maize Starch, Sugar, Sodium Bicarbonate, Wheat Malt, Monocalcium Phosphate, Stabiliser E450, Salt, Milk Powder, Vanillin Wheat flour, sugar, fat, milk powder, maize starch, egg powder, salt, vanillin, wheat malt |  |
| 28 Bubble Waffles <br> 1.8 L of Water <br> 428 g of Complete <br> Flour <br> 1.8 kg of Cone flour <br> 352 g of Butter | 21 Bubble Waffles: <br> 1.4L of Water <br> 321 g of Complete <br> Flour <br> 1.3 kg of Cone flour <br> 264 g of Butter |
| 14 Bubble Waffles <br> 934 g of Water <br> 214 g of Complete <br> Flour <br> 900 g of Cone flour <br> 176 g of Butter | 7 Bubble Waffles <br> 467 g of Water <br> 107 g of Complete <br> Flour <br> 450 g of Cone flour <br> 88 g of Butter |


| Stick Waffle Flour- add flour to water, then add butter mixing as you go |  |
| :---: | :---: |
| Wheat flour, sugar, skimmed milk powder, egg albumen, fat, egg powder, salt, vanillin, sodium bicarbonate, wheat malt, , Gum E412, stabilser E451(I) |  |
| 20 waffles: 700 ml of Water 1 Kg of Flour 60 g of Butter | 80 waffles: <br> 2.8 L of Water <br> 4 Kg of Flour 240 g of Butter |
| 120 waffles: 5.6 L of Water 6 Kg of Flour 360g Butter | 200 waffles: 7 L of Water 10 Kg of Flour 600 g of Butter |
| Cone Waffle Flour - add flour to water, then add butter mixing as you go |  |
| Wheat flour, sugar, fat, milk powder, maize starch, egg powder, salt, vanillin, wheat malt |  |
| WHOLE BAG: 1.6 L of Water 2.4 Kg of Flour 330 g of Butter | 3/4 OF A BAG: 1.2 L of Water 1.8 Kg of Flour 247.5 g of Butter |
| HALF BAG: 800 ml of Water 1.2 Kg of Flour 165g Butter | 1/4 OF A BAG: 400 ml of Water 600 g of Flour 82.5 g of Butter |

Please find allergens in bold

