

## Frozen Liege Waffle Dough

### Details:

	<b>REGULAR (VANILLA)</b>
Weight per doughball	120 grams
Shelf life after production	12 months
Transport / Storage temperature	-12 / -18° Celsius

### Packaging

	<b>STANDARD</b>	<b>NON-STANDARD</b>
REGULAR	130 doughballs per box	96 doughballs per box

### Pricing

	<b>REGULAR</b>
Price per doughball	ASK

### Minimum order quantities

A MINIMUM TOTAL OF **24 BOXES** OF FROZEN DOUGH IS REQUIRED.

FULL PALLETS HOLD **48 BOXES** OR **6.240 DOUGH BALLS**.

PALLETS EX EUROPE CAN CARRY UP TO 48 BOXES OF FROZEN DOUGH.

### Baking instructions

The dough balls are fresh and ready to use, can be baked on a gas or electric fire. It is sufficient to allow them to defrost and rise. After baking for 4 minutes at 180°C, the waffle is ready!

### Doug Balls

The dough is certified Halal and is in accordance with HACCP (international standard for food safety).

The dough is prepared "artisanal", for a high-quality product. The dough balls are rolled by hand, which makes them elastic and light and gives them a homogeneous structure after baking. They are then immediately frozen before the dough begins to rise.

### Storage

At room temperature, the frozen dough for waffles remains good for 4 to 8 hours before baking.

A dough ball can be kept in the refrigerator (+ 4 ° C) for 72 hours.

In the freezer (- 18 ° C) a dough ball can be kept for up to 1 year.