

RANGE VIN'MISCEO



Biscuits and cakes

>>VIN'WAFFLE

FOR THE PRODUCTION OF **WAFFLES** THAT CAN BE PACKED INTO INDIVIDUAL SACHETS OR PACKS.

APPLICATIVE RECIPE

VIN'WAFFLE (PX0070)	60.74%
WATER	30.08%
SUGAR	8.40%
FLAVOUR	0.78%

1 KG OF PREMIX = 1.6 KG OF END PRODUCT



+ VINPAI'S BENEFIT

VIN'AROMA: OUR RANGE OF SWEET AROMAS TO FLAVOUR YOUR WAFFLES TO YOUR NEEDS!

PRODUCTION PROCESS

This process is given as an example and can be adapted to your equipment.

		Time	RPM speed	Temperature
Step 1 Mixng	Add all the ingredients in the mixer. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	1-2 min	1000 t/min (speed 4)	220°C
Step 2 Cooking	The cooking time depends on your waffle iron.	2-3 min		

PACK THE WAFFLES IN SEALED SACHETS FOR A LONGER SHELF LIFE.



INDUSTRIAL EQUIPMENT & INVESTMENT

Industrial cooker/mixer and industrial waffle iron



PACKING

Our VIN'WAFFLE premix is packed into multilayers paper bag of 25 kg net.

Our pallets 100 cm x 120 cm have undergone a treatment (ISPM15).

