

Mini Waffles (Bird's Eye)

Pack Size: 10 X 786G

Product Description:

Mini potato waffles shapes - serve with egg and beans for a kids' favourite meal!

Brand: Bird's Eye



Ingredient Declaration: Potato (88%), Rapeseed Oil, Potato Granules, Potato Starch, Salt, Stabiliser Hydroxypropyl Methylcellulose, White Pepper.

Allergens:

NOT APPLICABLE N/A

Additional Allergen Information:

Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	No	Hazelnuts	No
		Macadamia (Queensland) nuts	No
		Pecan nuts	No
		Pistachio nuts	No
		Walnuts	No

Diet Suitability:

NOT APPLICABLE N/A
SUITABLE FOR Vegetarians, Vegan

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	161 kcal / 674 kJ
Fat	6.8 g
of which Saturates	0.5 g
Carbohydrate	22 g
of which Sugars	0.9 g
Fibre	1.4 g
Protein	2.2 g
Salt	0.58 g

Directions For Use:

To prepare... Tastiest when OVEN BAKED STRAIGHT FROM THE FREEZER. Oven cook: 220°C, Fan 200°C, Gas Mark 7 12-15 mins Pre-heat the oven. Place on a baking tray in the middle of the oven. Turn over halfway through cooking, Cook until crisp and golden yellow. Alternatively, air-fry 200°C, 6-8mins. Pre-heat the air-fryer to 200°C for 3 1/2 mins Place the product in the basket (max. 6 waffles) and place in the air-fry. Shake halfway through cooking. Cook until crisp and golden. Allow to

stand for 1 minute. Do not overcook. Follow recommended cooking times. If preparing smaller quantities, reduce the cooking time. Our potatoes vary throughout the year, so the time taken to become crisp and golden yellow may also vary. Please ensure food is cooked until piping hot. These instructions are guidelines only. Do NOT refreeze after defrosting.

Storage Instructions: Store in a freezer at -18°C or cooler.

Shelf Life Once Open: 0 Days

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.