



Frozen Belgian Waffles

Easy to use

No need to defrost



Brussels waffles:



or

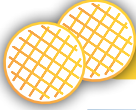


1 minute

in a waffle iron

4 minutes

in a 200°C oven



Round waffles:



or



3 minutes

in a 200°C oven

15 minutes

in a toaster



Flexibility

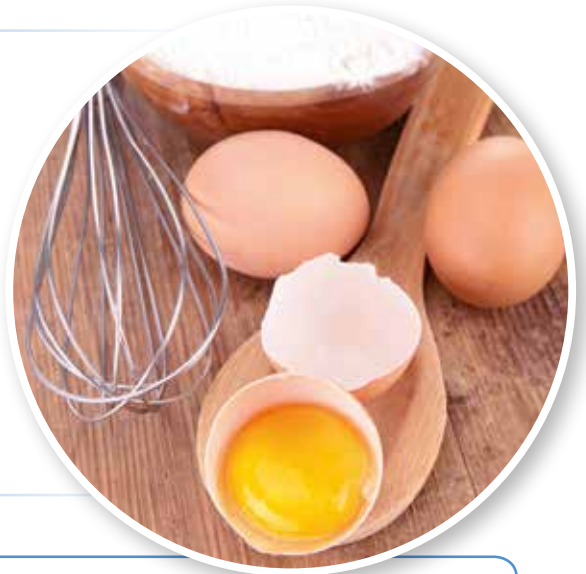
We provide solutions for every industry:

- Retail / Wholesale: Cardboard packaging
- Foodservice / Catering: Flow-pack wrapping
- Our products are made under our own label or as private label
- We go all-out to provide a solution for any special request

Quality

Dely Wafels has always focused on food safety and how good its waffles **taste and look**. This attention to detail starts by selecting ingredients and continues throughout production with constant quality checks.

This **demand for quality** has been recognised by the BRC certification. **Dely Wafels achieved a grade AA certification in 2016.**



Eco-friendly

Dely is committed to reducing its carbon footprint and waste

- Installing solar panels
- Fully electric fleet of vehicles
- Storing heat produced by cooling systems
- Recycling by-products to feed livestock
- Sorting waste to encourage recycling





4 x 6 Waffle

The Brussels waffle, our expertise

The Brussels waffle is the perfect example of its homeland's gourmet culture and the unique texture makes it melt-in-the-mouth, light and crunchy. It's perfectly blended taste enhances its "plenty of bites" large, rectangular shape and it isn't too sweet but just has big pockets of heavenly taste! It's just as melt-in-the-mouth-delicious dusted in sugar, coated in chocolate or syrup, served with cream, fruit or ice cream!

Dely Wafels has showcased its expertise by staying true to the traditional features of the Brussels waffle. Traditionalists recommend using **yeast** and pragmatists praise **baking powder** so Dely Wafels provides both options to keep everyone happy.

Dely Wafels waffles come in 3 sizes:

- Standard 80g size, **4 x 6 pockets**,
- To fit in some specific waffle irons, the 70g size, **3 x 5 pockets**,
- For smaller portions, the 40g size, **3 x 4 pockets**.



3 x 5 Waffle



3 x 4 Waffle



*Sweet and round, make your breakfast
and snack more exciting with a waffle*

Modern life is all about speed and simplicity, so Dely Wafels has applied its expertise to create a slimmer waffle to cook in the toaster. Light, crunchy and scrumptious it has all the taste sensations you would expect from a Brussels waffle.

We've gone for a round shape so it stands out from traditional waffles. Our waffle weighs 30 gr and is 10 cm in diameter. It is great for breakfast with chocolate spread, jam, fruit or simply toasted and dripping with butter! A welcoming snack, any time of the day.

We have
2 types of round sweet waffles:

The classic **plain** waffle goes
with whatever you like



The chocolate waffle with tasty
Belgian chocolate chips





Savoury and round, waffles that create new flavour sensations

Years pass, fashions change but everyone wants to treat their guests to the best products. Brunch is the new breakfast and cocktail parties are so much cooler than sit-down dinners! That's how Dely Wafels got the idea to add a savoury waffle to its range. The round shape means you can use the waffle as a base for a canape or replace a boring slice of bread or burger bun with it.

Go wild with your toppings! Be adventurous! Try putting together sumptuous morsels of differing varieties of cheese, meat, fish,

shellfish, chutneys and more to provide a feast for your eyes and a delight for your taste buds!

The humble waffle could then be presented lavishly and appreciated by good food lovers the world over! Finding a suitability at almost any culinary occasion, even high cuisine!

It can be just as appreciated at regular family meals and snack times. Nutritionally prepared within the routine of a normal day!

Custom waffles on request:

Subject to conditions, Dely Wafels can create round waffles to meet their clients' specifications. We have already created waffles made with fruit, cinnamon, green tea, cappuccino and more.

Please send us your ideas and we'll let you know if we can make them.





Brussels waffles, more than meets the eye

Belgium has a serious foodie culture with its best-known specialities being chocolate, beer and fries. But that's not all; there are lots more Belgian treats for you to try, like waffles!

Waffles are among the longest time-honored traditions. In the Middle Ages, waffles were so well established that Belgium's biggest towns and cities each came up with their own signature waffle. **Waffles from Brussels and Liège** are now among the most famous at home and abroad.

International success

Ellen & Davy founded Dely Wafels in 2001 to bring the Brussels waffle to as many food lovers as possible. **Dely Wafels** has stayed true to the basics of a family business and grown to become the specialist of **the famous Brussels waffle**. The focused and passionate company has adapted to meet expectations from national clients and is taking on the export challenge. Dely Wafels combines tradition and innovation to bring its clients the best quality and adapt its star product to meet new consumer habits.



Dely Wafels

Frozen **Belgian** Waffles

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