

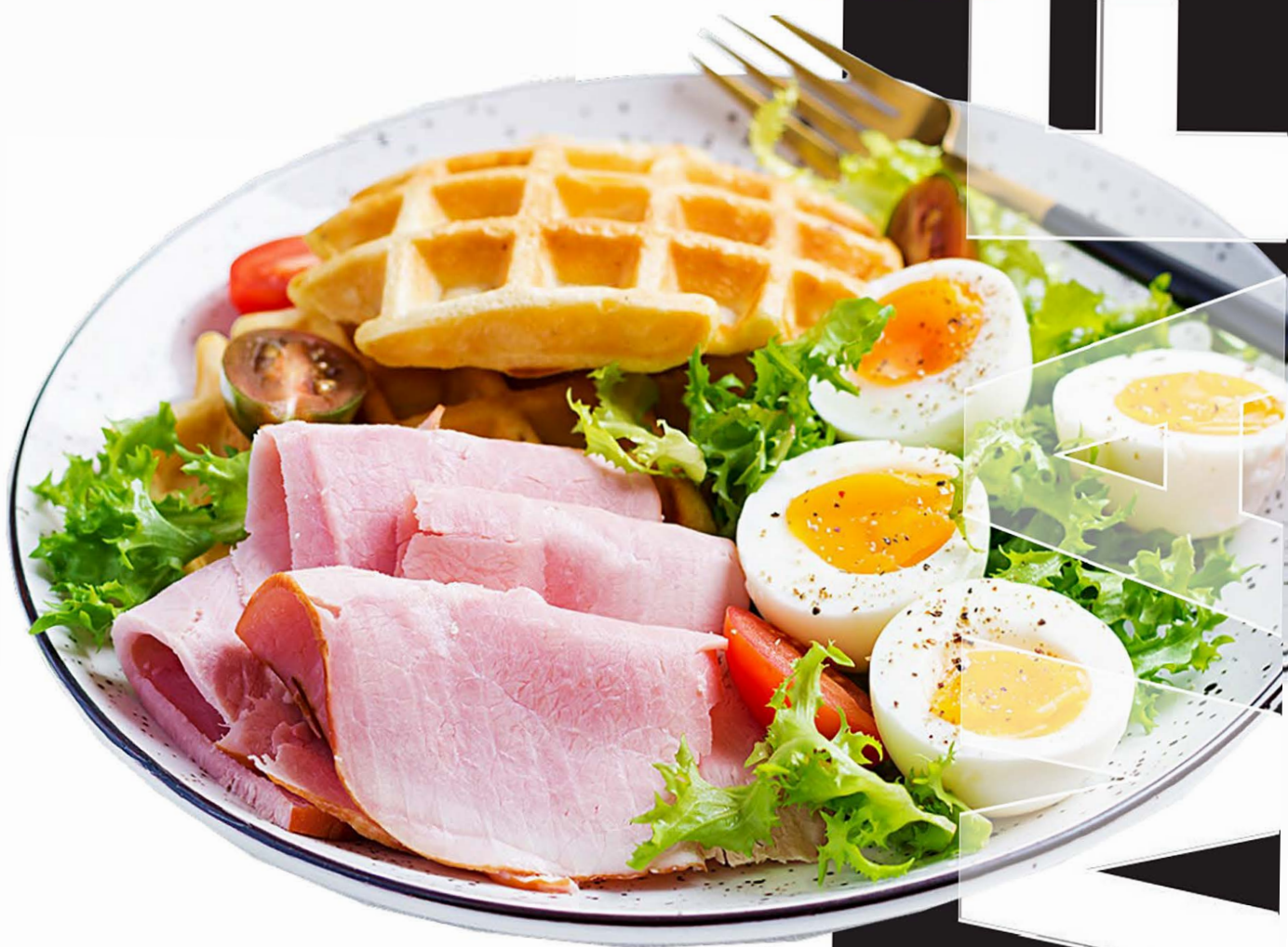
Claudia Münch[®]
CATALOG



Claudia Münch[®]



GOLDEN WAFFLES



Claudia Münch®



#GOLDEN WAFFLES



ABOUT OUR WAFFLE CONCEPT

Having Waffles on their menu is becoming more and more popular. With the right equipment and good ingredients, it only takes a few minutes to prepare a delicious breakfast or full lunch.

Waffle is now available on breakfast menus at many of the world's most famous hotels, theme parks and cafes. Our concept was developed for Norwegian coffee shops, where Waffles have become an extremely popular choice for a quick, healthy, and tasty meal.

When Norwegian Hospitals asked if we could develop tasty products, without added sugar, for their patients' and staff's coffees, we concluded that it would not be a difficult task, since we had already developed a product that, in our understanding, is the best sugar substitute the sweetener Claudia Münch Just Sweet, which has a taste and sweetness identical to sugar, being 100% natural.

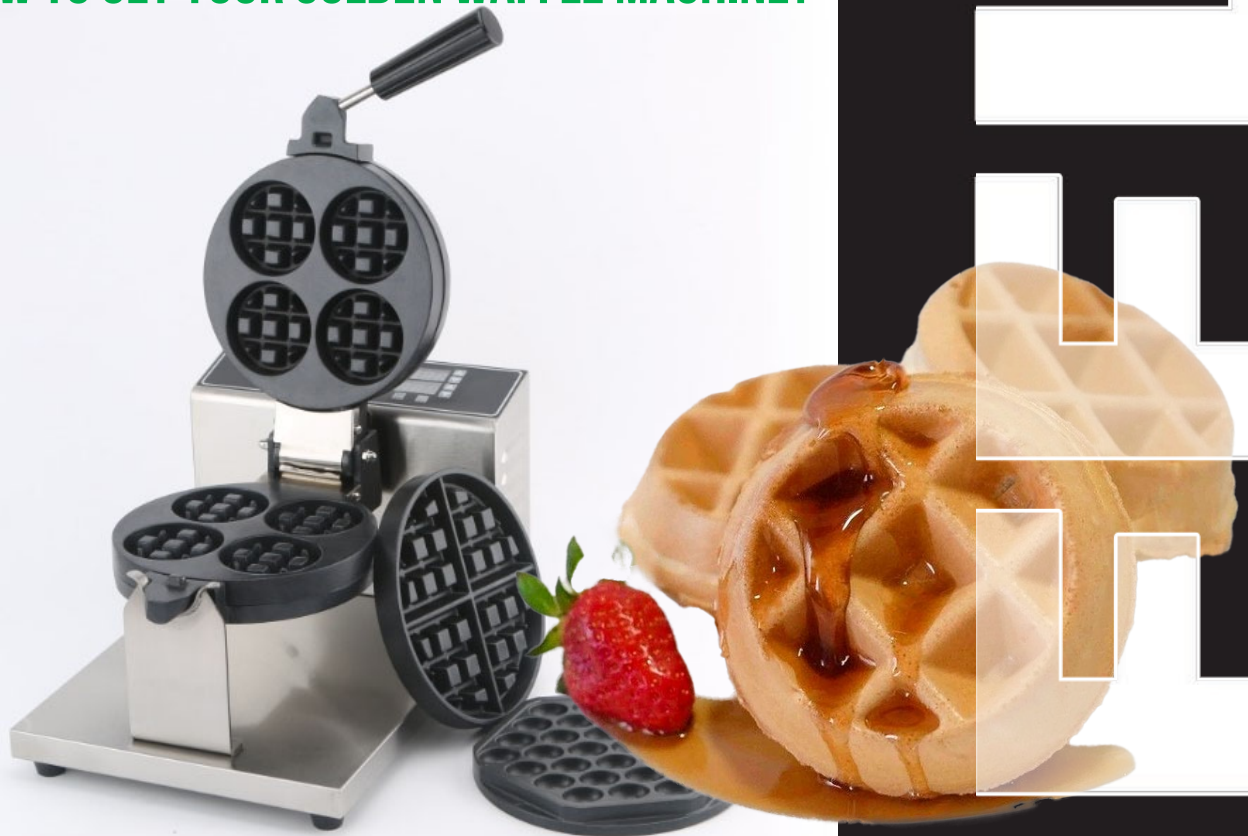
ABOUT CLAUDIA MÜNCH®

Claudia Münch Yttereng is a Brazilian, from Rio de Janeiro, who moved to Norway in 1999, where she was one of the founders of the Norwegian company Sorze4 AS, which is today the largest importer of Brazilian Soluble Coffee to Norway, as well as the largest retailer of green coffee beans, distributing coffees from all over the world, but mainly from Brazil.

Sorze4's business idea is to develop healthier, more sustainable and environmentally friendly products, free from genetically modified products (GMO) and without artificial additives. Sorze4 is also UTZ certified and a member of Green Point.



HOW TO GET YOUR GOLDEN WAFFLE MACHINE?



If your store does not have a waffle baker, we can supply you with the machines you need if you commit to purchase “Golden Waffle” ingredients and mixes. The commitment includes a small rental fee for the equipment and will guarantee you total maintenance or replacement of the equipment in case of defect*.

The greater the amount of ingredients purchased monthly, the lower the service fee will be.

CONTACT US TODAY TO GET AN OFFER!

We have several different types of equipment and plates for Waffles available. It is a business opportunity to have it in your store. Equipment, and mixtures for production of tasty, healthy, and low-sugar foods.

We also have machines for Waffle Dog.

* Applies only if instructions for use have been followed and all overdue invoices have been paid



Claudia Münch®



GOLDEN WAFFLES

SAVORY WAFFLE MIX

Salt waffles (not sweetened) are interesting for most cafes and other outlets for ready-to-eat foods and meals. They are great options and naturally replace baguette-based snacks and meals.

EASY TO MAKE AND AFFORDABLE TO BUY - GOOD PROFIT MARGIN

Imagination sets the limits. Fill our Golden Waffles with ham, cheese, salami, or scrambled eggs. Make your menu with varied fillings and awaken the appetite of customers, both for breakfast and lunch.

It is not necessary to add several ingredients to obtain a good waffle.

EASY TO MAKE! ADD ONLY WATER AND MIX!

How to make it: For every 100 g of the powder mix, add 130 g of water. Mix well and bake in a waffle maker for about 3-4 min (may vary by equipment).

NUTRITIONAL INFORMATION

Portion of 30 g (¼ tea cup)
Enough to prepare 1x50 g waffle

Amount per serving		% DV*
Energy	101 kcal = 425 kJ	5
Carbohydrates	20 g	7
Protein	3,2 g	6
Total fat	0,8 g	2
Saturated fat	0,3 g	1
Trans fats	0 g	**
Dietary fiber	0,8 g	3
Sodium	308 mg	13

(*) % Daily reference values based on a 2,000 kcal or 8,400 kJ diet. Your daily values may be higher or lower depending on your energy needs. (**) DV not established.

Ingredients: Wheat flour enriched with iron and folic acid, whole milk powder, powdered whey, low sodium salt, chemical yeasts [sodium acid pyrophosphate (INS 450i) and sodium bicarbonate (INS 500ii)], inactive dehydrated mother's dough.

CONTAINS GLUTEN. CONTAINS LACTOSE. ALLERGIC: CONTAINS MILK AND WHEAT DERIVATIVES. MAY CONTAIN OAT, RYE, BARLEY AND SOY DERIVATIVES.



Claudia Minch®



GOLDEN WAFFLES

MIX FOR ICE CREAM CONES

Sugar is an ingredient that makes soverte cones crunchy, as a good cone should be. We managed to reduce more than 30% of the sugar content in the recipe of our cones, while maintaining the texture and crispness of the product. The characteristic flavor was also maintained, as sugar was replaced by our natural sweetener Just Sweet.

EVERYONE LIKE A CRISPY BISCUIT, EASY TO MAKE.

You can make it with waffle baker with a suitable plate. You can shape it as a cone, boat, basket or taco shell.

EASY TO MAKE! ADD ONLY WATER AND MIX!

How to make it: For each 100 g of mix em po, add 90 g of water. Misturar bem and cozinhar in a machine for pre-watered casket at 220 ° C for about 45 seconds (you can vary according to the equipment).

NUTRITIONAL INFORMATION		
Portion of 25 g (2 soup spoons)		
Amount per serving		% VD*
Energy	114 kcal = 479 kJ	6
Carbohydrates	16 g	5
Protein	5,7 g	**
Total fat	4,6 g	8
Saturated fat	0,7 g	3
Trans fats	0 g	**
Dietary fiber	0,4 g	2
Sodium	14 mg	1
Energy	2,2g	4

(*) % Valores Diários de referência com base em uma dieta de 2.000 kcal ou 8.400 kJ. Seus valores diários podem ser maiores ou menores dependendo de suas necessidades energéticas. (**) VD não estabelecido. (***) Suficiente para preparar 30 g (aproximadamente 1 casquinha).

Ingredients: Wheat flour enriched with iron and folic acid, whole milk powder, whey powder, chemical yeast [sodium acid pyrophosphate (INS 450i) and sodium bicarbonate (INS 500ii)], salt, aroma like natural vanilla and steviol glycoside sweetener (INS 960).

GLUTEN CONTENT. LACTOSE CONTENT.
ALERGICOS: CONTÉM DERIVADOS DE LEITE E TRIGO.
CAN CONTAIN AVERIA, CENTEIO, CEVADA AND SOYA DERIVADOS.





GOLDEN WAFFLES



SWEET WAFFLE MIX WITHOUT SUGAR

We believe that our Golden Waffle blends are the best you can find for success in your establishment. The products have no added sugar and the special aroma of vanilla, makes customers want to buy a sweet product, with ice cream toppings, or fresh fruit. Some customers may still want to improve their toppings with the addition of maple syrup (mapple syrup) or honey.

EASY TO MAKE AND AFFORDABLE TO BUY - GOOD PROFIT MARGIN

Imagination defines the limits: Ice cream with chocolate sauce or another topping sauce, is one of the most popular varieties.

EASY TO MAKE! ADD ONLY WATER AND MIX!

How to make it: For every 100 g of the powder mix, add 130 g of water. Mix well and bake in a waffle maker for about 3-4 min (may vary by equipment).

NUTRITIONAL INFORMATION		
Portion of 30 g (¼ tea cup)		
Enough to prepare 1x50 g waffle		
Amount per serving		% DV*
Energy	101 kcal = 425 kJ	5
Carbohydrates	20 g	7
Protein	3,2 g	6
Total fat	0,8 g	2
Saturated fat	0,3 g	1
Trans fats	0 g	**
Dietary fiber	0,9 g	4
Sodium	310 mg	13

(*) % Daily reference values based on a 2,000 kcal or 8,400 kJ diet. Your daily values may be higher or lower depending on your energy needs. (**) DV not established.

Ingredients: Wheat flour enriched with iron and folic acid, whole milk powder, whey powder, chemical yeast [sodium acid pyrophosphate (INS 450i) and sodium bicarbonate (INS 500ii)], salt, aroma like natural vanilla and steviol glycoside sweetener (INS 960).

CONTAINS GLUTEN. CONTAINS LACTOSE. ALLERGIC: CONTAINS MILK AND WHEAT DERIVATIVES. MAY CONTAIN OAT, RYE, BARLEY AND SOY DERIVATIVES.



Claudia Winch®



GOLDEN WAFFLES

EXAMPLE: NORWEGIAN MENU



VAFFEL MED BANAN OG BLÅBÆR

SUKKERFRIE VAFLE MED NATURLIG SØTNING, MED BANAN OG BLÅBÆR.

79,00



VAFFEL MED BÆR OG VANILJEIS

SØTE SUKKERFRIE VANILJEVAFLE MED VANILJEIS OG BÆR. SUKKERFRI IS FRA REINS KLOSTER ER VALGFRI.

99,00



EKTE AMERIKANSK MED MAPLE SIRUP

SØT AMERIKANSK VAFFEL MED FRUKT, ELLER BÆR OG EN AUTENTISK SMAK AV MAPLESIRUP

99,00



KYLING/STORFE VAFFELBURGER

VALGFRI, KYLLING ELLER VANLIG BURGER, PÅ USØTET VAFFEL MED POTETCHIPS

159,00



EGG, BACON & MAPLESIRUP

EN AMERIKANSK FROKOST MED EGG, BACON OG MAPLESIRUP PÅ EN USØTET VAFFEL

129,00



SKINKE, EGG OG SALAT MED VAFFEL

USØTET VAFFEL MED FRISK SALAT, SKINKE OG EGG. EN PERFEKT FROKOST, ELLER LUNSJ

159,00

**BILLIGERE NÅR
DU TAR MED
MATEN HJEM!**

10%



**VI SPANDERER
EN KOPP KAFFE**

MED ALLE VALG I MENYEN FÅR DU EN GRATIS KOPP KAFFE FRA STORM KAFFE I TRONDHEIM!

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Claudia Münch[®]

Claudia Münch[®] is a registered trademark owned by the Norwegian company sorze4 AS, where Claudia Münch-Yttereng is one of two founders.

The natural, prebiotic, and low-calorie sweetener JustSweet was developed by Claudia, who has a master's degree in obesity and eating disorders.

We believe that JustSweet is the best sugar substitute, because it is natural, because it is prebiotic and tastes like sugar.

More and more food companies in Brazil have started to replace or reduce sugar in their products. When consumers prefer artificial sweeteners, such as sucralose and aspartame, and try to avoid the stomach pain that often occurs when eating sugar alcohols (xylitol, maltitol, erythritol), then you see that JustSweet has many benefits and stands out clearly from the alternatives.

JustSweet is currently sold as a sweetener in more than 20 countries and as is used as an ingredient in many other products. Our own brands like The Amazon Secret[®], but also in sugar-free products made by Brazilian companies.

Many of these products are labeled with our trademark JustSweet INSIDE[®] to show that the product is sweetened with what we believe to be the best sweetener in the world.



JUSTSWEET ORIGINAL

A natural substitute for stevia-based sugar and prebiotic dietary fiber from fermented corn without GMOs. The product is not zero-calorie but has only 2 kcal and is at least 30 times sweeter than sugar and therefore has less than 2% of calories compared to sugar.

Suitable for sweetening cakes, drinks, just about anything in which you use sugar. You can use it to sweeten coffee, but for that we recommend JustSweet Premium. A little more expensive, but it tastes like sugar, also in coffee.

The product is available in consumer packs of 100 g and packs of 20 kg.

JustSweet was developed in Norway and is available in more than 20 countries.

NATURAL LOW CALORIE PREBIOTIC SUBSTITUTE FOR SUGAR
IT TASTES LIKE SUGAR, BUT IT'S NOT!
PREBIOTIC | POLYOL FREE | LOW CALORIE | VEGAN CERTIFIED



JUSTSWEET PREMIUM

A PERFECT COFFEE SWEETENER

If you've ever tried artificial sweeteners in coffee or tea, you know it doesn't taste like sugar.

And that is precisely why JustSweet Premium in individual packaging became popular in Norwegian coffee bars and, therefore, this product is not only in Norway, but also in the Balkan countries, The Netherlands, Belgium, Luxembourg, Singapore, Hong Kong, and Malaysia..

JustSweet Premium is available in boxes of 50 and 1,500 individual packs. In 60 g doypak and 20 kg packaging.



CLAUDIA MÜNCH CHANTILLY

Diet or diabetes. There are many reasons to reduce sugar consumption.

With this exciting product, you can in combination with JustSweet bake cakes with no added sugar cream. If you want to make it vegan, you can use vegetable milk. It works so well!

Empty the powder into the milk and turn on the mixer. It only takes a few minutes and is ready.

The finished cream can last a long time at room temperature without damaging the cream.

* Vegan whenever you want. You choose the milk you want to use. None of the product ingredients are of animal origin.

WITH ANY MILK. ANIMAL OR VEGETABLE
CHANTILLY WITHOUT SUGAR!
PREBIOTIC | POLYOL FREE | LOW CALORIE | VEGAN*



HAZELNUT CREAM | NO SUGAR

Spreads without sugar doesn't always taste very good, but most people who have tried it say it tastes better than Nutella with 50% sugar.

A spread with more chocolate and nuttier flavor is a good description of the flavor profile for this incredibly tasty product.

It goes well with bread, waffles, cakes and ice cream.

During 2021, many new varieties will be launched. Chocolate and white chocolate are some of the varieties. This product is manufactured for Claudia Münch Produtos Funcionais Ltda., the Brazilian sister company of sorze4 AS (same founders and owners).





PÃO DE QUEIJO | CHEESE BREAD MIX

Usually, when you buy a cheese bread mix, you must add many other ingredients to the mix.

If you add up all the costs of the ingredients you need, the price will be completely different from what is on the supermarket shelf, or on the supplier's price list. This is not what happens when you buy Claudia Münch® cheese bread.

WE LIKE EASY! ADD WATER AND MIX IT.

How to make it: For every 100 g of powder mix, add 70 g of water. Mix well, shape balls of approx. 50 g and bake in a preheated oven at 180 ° C for 20 min, or until golden brown.



NUTRITIONAL INFORMATION

Portion of 33 g (2 tablespoons) ***

Amount per portion		% DV*
Energy	150 kcal = 630 kJ	8
Carbohydrates	22 g	7
Protein	1,8 g	4
Total fat	6.3 g	11
Saturated fat	1,5 g	7
Trans fats	0 g	**
Dietary fiber	0 g	0
Sodium	304 mg	13

(*) % Daily reference values based on a 2,000 kcal or 8,400 kJ diet. Your daily values may be higher or lower depending on your energy needs. (**) DV not established.

Ingredients: Modified cassava starch, canola oil, powdered cheese, powdered egg, whole powdered milk, salt and dye identical to the natural beta-carotene (INS 160a i).

GLUTEN-FREE.

ALLERGENS: MAY CONTAIN SOY DERIVATIVES. CONTAINS LACTOSE.



GLUTEN-FREE PIZZA MIX

Pizza is a dish traditionally made from wheat flour, and most gluten-free pizza doughs use gluten-free wheat, which is much more expensive than ordinary wheat flour.

We chose a different approach, and we have a better pizza base, which does not come apart, as usually happens with a gluten free pizza base.

WE LIKE EASY! ADD WATER AND MIX IT.

How to make it: For every 100 g of the powder mix, add approximately 70 g of water. Mix until obtaining a homogeneous mass. Shape and put it on a greased form or plate. Add the desired fillings (some prefer to add fillings after baking it). Bake in a preheated oven at maximum temperature for 12 to 15 min, or until the crust is crispy.

NUTRITIONAL INFORMATION		
Portion of 34 g		
Enough to prepare 1 slice of 40 g pizza		
Amount per portion		% DV*
Energy	112 kcal = 469 kJ	5
Carbohydrates	25 g	7
Protein	1,8 g	4
Total fat	0,6 g	1
Saturated fat	0,2 g	1
Trans fats	0 g	**
Dietary fiber	0,9 g	4
Sodium	579 mg	24

(*) % Daily reference values based on a 2,000 kcal or 8,400 kJ diet. Your daily values may be higher or lower depending on your energy needs. (**) DV not established.

Ingredients: Rice flour, sweet powder, chickpea flour, chemical yeast [sodium acid pyrophosphate (INS 450i) and sodium bicarbonate (INS 500ii)], salt, xanthan gum thickener (INS 415), mono emulsifier and acid diglycerides fatty (INS 471).

GLUTEN-FREE.

ALLERGENS: MAY CONTAIN SOY DERIVATIVES.



CONFEITARIA

Claudia Minch®

