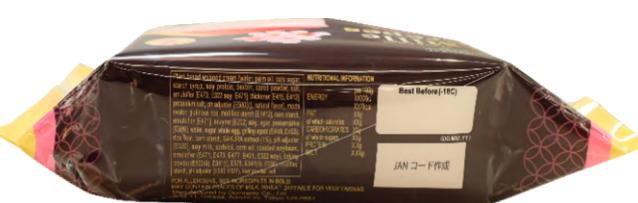


## Product Specifications

Product Name / Flavor	
MILLE CRÊPES 2P - SAKURA	
EAN/JAN	MSRP
4907174 140593	N/A
Description	
House made french crepes and oat milk pastry cream are beautifully layered. Free from Dairy and Gluten.	
Shelf Life	Suggestive Storage
540 DAYS	FROZEN (-18C)
5 DAYS	REFRIGERATED (10C)
Ingredient Statement	
Plant based whipped cream (water, palm oil, oats sugar, starch syrup, <b>soy</b> protein, dextrin, carob powder, salt, emulsifier [E473, E322 <b>soy</b> , E471], thickener [E415 <b>soy</b> , E412], potassium salt, ph adjuster [E500(i)], natural flavor), whole <b>egg</b> , sugar, rice flour, glucose syrup (water, glucose [ <b>wheat</b> ], sugar, thickener [E440], pH adjuster [E331(iii)], preservative [E202], firming agent [E509]), <b>soy</b> milk, <b>soy</b> milk butter, SAKURA extract (1%), pH adjuster [E330], water, sorbitol, corn oil, emulsifier (E471, E473, E477, E491, E322 <b>soy</b> ), beet powder, baking powder (E500(ii), E341(i), E575, E341(ii), E336), modified starch, salt	
Allergens	
EGG, WHEAT, SOY / May contain traces of MILK	
Process Flow	
Raw Materials Receiving → Inspection → Measurement → <b>[Sponge]</b> Mixing → Baking (180°C 20min) → <b>[Whipped Cream]</b> Mixing → Heat Treatment (110°C 20sec) → <b>[Crepes]</b> Mixing → Baking (150°C 15sec) → Nappe whipped cream on Crepes → Make 10layers → Place sliced sponge and flip over → <b>[Nappage]</b> Mixing → Nappe onto top layer → Slice into 12pcs → Place plastic film over cut surface → Place 2slices into paper tray → Wrap with pillow film → Print BBD → Metal detector (1.5Fe/3.0SuS) → Visual inspection → Cartoning → Freezer → Dispatch	



## Packing Configurations

	count	W	L	H	Weight
UNIT	2 p	220	150	60 mm	130 g Net
INNER BOX	- p	-	-	- mm	- g Net
MASTER CARTON	6 pkt	400	300	100 mm	2.0 kg Gross
PALLET	162 ctns	120	100	195 cm (incl. pallets)	(TlxHl : 9x18)



## Nutritional Information

Typical value per 100g			
Energy	1,283 kJ	Carbohydrates	27 g
Energy	308 kCal	of which sugars	12 g
Fat	21 g	Protein	3.8 g
of which saturates	14 g	Salt	0.28 g