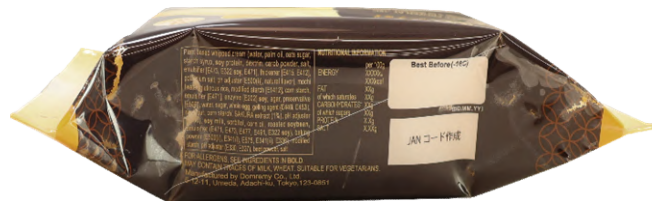


Product Specifications

Product Name / Flavor	
MILLE CRÊPES 2P - YUZU	
EAN/JAN	MSRP
4907174 140579	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, soy protein, dextrin, carob powder, salt, emulsifier [E473, E322 soy , E471], thickener [E415 soy , E412], potassium salt, ph adjuster [E500(i)], natural flavor), whole egg , sugar, rice flour, soy milk, soy milk butter, mango puree, glucose syrup (water, glucose [wheat], sugar, thickener [E440], pH adjuster [E331(iii)], preservative [E202], firming agent [E509]), water, yuzu puree (2%), sorbitol, corn oil, emulsifier (E471, E473, E477, E491, E322 soy), turmeric color, 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→ [Sponge] Mixing→ Baking (180°C 20min)→ [Whipped Cream] Mixing→ Heat Treatment (110°C 20sec)→ [Crepes] Mixing→ Baking (150°C 15sec)→ Nappe whipped cream on Crepes→ Make 10layers→ Place sliced sponge and flip over→ [Nappage] 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)	(TlxHI : 9x18)



Nutritional Information

Typical value per 100g

Energy	1,230 kJ	Carbohydrates	26 g
Energy	295 kCal	of which sugars	12 g
Fat	19 g	Protein	3.7 g
of which saturates	13 g	Salt	0.25 g