

Product Specifications

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| Product Name / Flavor | |
| MILLE CRÊPES 12CT - MATCHA | |
| EAN/JAN | MSRP |
| 4907174 140616 | 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, glucose syrup (water, glucose [wheat], sugar, thickener [E440], pH adjuster [E331(iii)], preservative [E202], firming agent [E509]), soy milk, soy milk butter, water, matcha (1%), sorbitol, corn oil, emulsifier (E471, E473, E477, E491, E322 soy), 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 slices into paperboard box→ Visual inspection and close lid→ Place a label on top of the box→ Metal detector (1.5Fe/3.0SuS)→ Shrink wrap→ Cartoning→ Freezer→ Dispatch | |



Packing Configurations

| | count | W | L | H | Weight |
|---------------|---------|-----|-----|------------------------|----------------|
| UNIT | 1 p | 120 | 60 | 55 mm | 65 g Net |
| INNER BOX | 12 p | 240 | 210 | 75 mm | 780 g Net |
| MASTER CARTON | 6 pkt | 500 | 230 | 240 mm | 6 kg Gross |
| PALLET | 80 ctns | 120 | 100 | 207 cm (incl. pallets) | (TlxHI : 10x8) |



Nutritional Information

Typical value per 100g

| | | | |
|--------------------|----------|-----------------|--------|
| Energy | 1,269 kJ | Carbohydrates | 26 g |
| Energy | 305 kCal | of which sugars | 12 g |
| Fat | 21 g | Protein | 3.9 g |
| of which saturates | 14 g | Salt | 0.25 g |