

## Product Specifications

Product Name / Flavor	
MILLE CRÊPES 12CT - YUZU	
EAN/JAN	MSRP
4907174 140609	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 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)	(TlxHl : 10x8)



## Nutritional Information

Typical value per 100g

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