

Product Specifications

Product Name / Flavor	
MOCHI PARFAIT - SAKURA	
EAN/JAN	MSRP
4907174 140630	N/A
Description	
Enjoy Japanese flavors in Western style. Sakura is matched with kinako flavored whipped cream and chewy Mochi balls.	
Shelf Life	Suggestive Storage
540 DAYS	FROZEN (-18C)
5 DAYS	REFRIGERATED (10C)
Ingredient Statement	
<p>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), mochi (water, glutinous rice, modified starch [E1412], corn starch, emulsifier [E471], enzyme [E202] soy, agar, preservative [E509]), water, sugar, whole egg, gelling agent (E440i, E452i), rice flour, corn starch, SAKURA extract (1%), pH adjuster [E330], soy milk, sorbitol, corn oil, roasted soybean, emulsifier (E471, E473, E477, E491, E322 soy), baking powder (E500(ii), E341(i), E575, E341(ii), E336), modified starch, pH adjuster (E330, E327), beet powder, salt</p> <p>For allergens, see ingredients in BOLD. May contain traces of MILK, WHEAT.</p>	
Process Flow	
<p>Raw Materials Receiving → Inspection → Measurement →</p> <p>→ [Sponge Dice] Mixing → Baking (180°C 20min) → Cut into 1cm³ dice</p> <p>→ [Sakura Sauce] Mixing → Pipe over sponge dices → [Whipped Cream] Mixing → Heat Treatment (110°C 20sec) → Whip over</p> <p>Sakura sauce → Pipe sauce again over whipped cream → [Mochi Balls] Mixing → Boil (100C 12min) → Squeeze into balls after cool down → Place 2pcs over sauce → Close lid → Place a label printed with BBD → Metal Detector (1.5Fe/3.0SuS) → Visual inspection →</p> <p>Cartoning → Freezer → Dispatch</p>	



Packing Configurations

	count	W	L	H	Weight
UNIT	1 p	70	70	80 mm	70 g Net
INNER BOX	-	-	-	- mm	- g Net
MASTER CARTON	16 pkt	400	300	100 mm	2.4 kg Gross
PALLET	162 ctns	120	100	195 cm (incl. pallets)	



Nutritional Information

Typical value per 100g			
Energy	992 kJ	Carbohydrates	33 g
Energy	234 kCal	of which sugars	23 g
Fat	10 g	Protein	2.3 g
of which saturates	7 g	Salt	0.19 g