

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	
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(ii)], 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	
For allergens, see ingredients in BOLD . May contain traces of MILK, WHEAT .	
Process Flow	
Raw Materials Receiving→ Inspection→ Measurement→ [Sponge Dice] Mixing→ Baking (180°C 20min)→ Cut into 1cm3 dice → [Sakura Sauce] Mixing→ Pipe over sponge dices→ [Whipped Cream] Mixing→ Heat Treatment (110°C 20sec)→ Whip over 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→ Cartoning→ Freezer→ Dispatch	



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)	(TlxHI : 9x18)



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