

Product Specifications

Product Name / Flavor	
MOCHI PARFAIT - YUZU	
EAN/JAN	MSRP
4907174 140654	N/A
Description	
Enjoy Japanese flavors in Western style. Yuzu is matched with mango based 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]), sugar, water, whole egg , gelling agent (E440i, E452i), rice flour, mango puree, corn starch, yuzu puree (1.6%), soy milk, sorbitol, corn oil, emulsifier (E471, E473, E477, E491, E322 soy), pH adjuster (E330, E327), baking powder (E500(ii), E341(i), E575, E341(ii), E336), modified starch, turmeric color	
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→ [Yuzu Sauce] Mixing→ Pipe over sponge dices→ [Whipped Cream] Mixing→ Heat Treatment (110°C 20sec)→ Whip over Yuzu 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	962 kJ	Carbohydrates	33 g
Energy	227 kCal	of which sugars	23 g
Fat	10 g	Protein	2.1 g
of which saturates	7 g	Salt	0.12 g