90 Mini-crêpes

(6FPx15)
10cm - 15g



Serving suggestion

Brand name	Le Monde Des Crêpes			
Codes	Product code: 7238	GTIN/EAN 13 Bar Code: 3760181780173 GTIN/EAN 14 Bar Code: 33760181780174		
Product presentation	One flowpack bag of 15 mini crêpes, 6 flowpack bags per cardboard box. 6 cardboard boxes per master carton. Crêpe shape: round - diameter = 10cm/ 3.94in - flat.			
Net weight	Unit weight: 15g/ 0.53oz. 90 mini crêpes x 15g = 1,350g/ 47.62oz per cardboard box, that is 6 x 1,350g = 8,100g/ 285.72oz per master carton.			
Product description	Fluffy, fresh and sweet crêpes, cooked, quick-frozen. Produced with a touch of vanilla, they are ideal for breakfast, snack, snacking, brunch, dessert and buffet catering.			
Preparation guidelines	Defrost by unit: 20 minutes in the refrigerator (0-4°C) (recommended) or 10 seconds in the microwave (without packaging) in defrost mode. Please note: it is necessary to completely defrost the products before use. Use: The fluffy crepes are tasted at room temperature, plain or topped (chocolate, jam, maple syrup ...), without the need for warming. If you still want to warm them up, you can spend 10 seconds in the microwave (without packaging) at 750 Watts.			
Ingredients	Skimmed fresh **milk** (43.5%), **wheat** flour (**gluten**), whole **eggs**, cane sugar, rapeseed oil, natural vanilla flavouring. Processing aid (greasing agent): sunflower oil. *Expressed as a percentage of the weight of the product before cooking.*			
Allergens (Regulation (EU) 1169/2011)	Contains: gluten, milk and egg.			
Nutrition declaration - Average values per 100g	Energy (kJ):	1,058	Carbohydrate (g):	30.6
	Energy (kcal):	253	of which sugars (g):	15.0
	Fat (g):	11.6	Fibre (g):	0.6
	of which saturates (g):	1.4	Protein (g):	6.1
			Salt (g):	0.12
Microbiological criteria	Regulation N° 2073/2005 of 15 November 2005 (and amendments) on microbiological criteria for foodstuffs and current FCD criteria "Fresh baked pastry §7.2 Fresh crêpes".			
Storage instructions	* Refrigerator (0-4°C): 1 to 2 days. ** Ice Box (-12°C): 3 to 4 days. *** Freezer (-18°C): 18 months from production date. **DO NOT REFREEZE AFTER THAWING.**			
Shelf life (Best Before)	18 months (at -18°C / -0.4°F) from production date (see 'BB' date).			
Labelling	Shelf life ("Best before" date) + batch number.			
Packaging	Crêpes per master carton:	6 cardboard boxes of 90 mini crêpes		
	Weight of master carton net (g):	8,100	Weight of master carton gross (g):	9,063.5
	Dimensions of master carton (L x W x H):	362 x 298 x 339 mm / 14.25 x 11.73 x 13.35 in		
	Dimensions of cardboard box (L x W x H):	288 x 174 x 108 mm / 11.02 x 6.69 x 3.94 in		
Palletizing	Master cartons per layer:	8	Crêpes per pallet:	21,600
	Layers per pallet:	5	Weight per pallet net (kg):	324
	Master cartons per pallet:	40	Weight per pallet gross (kg):	388.1
	Cardboard boxes per pallet:	240		
	Pallet size (L x W x H):	1200 x 800 x 1852 mm / 47.24 x 31.50 x 72.91 in		
Packer code	**EMB 22093 M**			
Sanitary approval	**FR 22.093.133 CE**			

GUARANTEE: This product does not contain GMO-based substances.
This product has not been irradiated nor does it contain any foodstuffs treated with ionising radiation.

The external distribution of the updates is not systematically ensured.

IFS Food

www.lemondedescrepes.com

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