



Service émetteur
C.R.I.Q. / LF

Le : 27/02/2023

VE : 839

VERSION FT : 1

Réf. informatique
FT 8250,8376 -
VE839.11.1 EN



PRODUCT SPECIFICATION	Éclats de crêpe PB L 2.5kg	CODE EMB : 56100A
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1	NAME OF PRODUCT
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Buttery crispy crêpe flakes

2	INGREDIENTS
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Wheat flour, sugar, concentrated **butter** (6.3%), dried skimmed **milk**, **barley** malt, salt.

Possible presence of: **eggs**.

Please note that this product is not a co-product. It is custom made and its process does not include a flat rolling phase.

3	PHYSIC INFORMATION
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Size : L (> 6mm)

Net weight of product : 2.5 kg

Number of bags : 1

Packaging : Thermoseal bag

4	NUTRITION INFORMATION
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Nutrition labelling per 100 g of final product:

- Energy Value: 1803 kJ (427 kcal)
- Fat : 7.7 g \pm 1.5 of which saturates : 4.7 g \pm 0.9
- Carbohydrate : 83 g \pm 8 of which sugars : 43 g \pm 8
- Fibre : 1.5 g \pm 2
- Protein : 5.6 g \pm 2
- Salt : 1.0 g \pm 0.38

5	MICROBIOLOGY INFORMATION
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Total viable flora : < 100 000 / g Salmonella : Absence in
Escherichia Coli : < 10 / g 25g
Staphylococcus : < 100 / g Yeasts : < 10 000 / g
Sulfite reducing < 100 / g Mould : < 10 000 / g
anaerobes :

6	SHELF LIFE - STORAGE CONDITIONS
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Date of minimum durability (DDM): 450 days

Store in a cool dry place.

7	GMO
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The ingredients contained in the Product do not consist of GMOs in a proportion higher than 0,9 per cent of adventitious or technically unavoidable presence for each ingredient. Therefore, in accordance with the provisions of Regulation 1829/2003, the Supplied Product does not require to be labelled.

8	ALLERGENS
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- ALLERGENS PRESENT AS INGREDIENTS: C (contained)
 - ALLERGENS PRESENT AS CROSS CONTAMINATIONS: Y (yes) or N (not)
- Data issued from ALLERGEN HACCP study set up by our raw material suppliers and by our own production plants.

POSSIBLE PRESENCE OF :			
Milk and derived	C	Fishs Crustaceans and Molluscs and derived	N
Eggs and derived	Y	Pistachio	N
Peanuts and derived	N	Almonds	N
Soya bean and derived	N	Sulphite	N
Wheat and derived	C	Mustard and derived	N
Sesame seeds	N	Celery and derived	N
Walnuts and derived	N	Hazelnut and derived	N
Lupin and derived	N		

9	REHEATING ADVICE
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In bakery and confectionnary, these crispy crêpe flakes give crunchiness and crispiness when blended into a chocolate mix or sprinkled onto a cake, an ice-cream, a cream or any fresh dessert.

10	FOOD SAFETY
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- ♦ AQF System
- ♦ Internal plant's checking with batch's blockade docket
- ♦ Internal ascending and descending traceability
- ♦ Production under HACCP procedure / IFS Certification