

87313 ~ SWEET CRÊPE  
70g

 **CHEF**  
*Gourmet*



Product name : Sweet Crêpe 70g  
\*DE : Crepes gezuckert  
Item code : 87313  
Manufacturing origin : France  
Unit weight : 70g each crêpe  
Product size : Ø35cm (+/- 1cm)  
Product category : Baked and frozen

Not contractual illustration, after product preparation.

*Yummy sweet crêpes from Brittany, ideal for breakfast, snack, brunch and dessert.*

## COMPOSITION AND CHARACTERISTICS

Ingredients : Fresh whole milk, wheat flour (gluten), whole barn eggs 18%, cane sugar 9%, water, rape seed oil, salt, baking powder (E500, E331, wheat starch (gluten)). Processing aid (greasing agent) : sunflower oil.

*Expressed as a percentage of the weight of the product before cooking.*

Contains : wheat (gluten), milk and egg.

Nutritional facts (for 100g) :

Energy (kJ / kcal)	1116 / 265
Fat (g)	9.2
of which saturated (g)	2.4
Carbohydrates (g)	37.7
of which sugar (g)	14.4
Proteins (g)	7.5
Salt (g)	0.39

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## STORAGE AND USE

STORAGE	Refrigerator (+4 °C)	Ice Box (-12 °C)	Freezer (-18 °C)
	1 to 2 days	3 to 4 days	18 months from production date

Frozen product. Do not refreeze after thawing.

**PREPARATION**

Defrosting : Leave the stack to thaw 5 hours in the refrigerator at +4 °C (recommended) or 2 minutes and 30 seconds in the microwave (indefrost mode).

Reheating : Place your crêpe on a plate heated to 200 °C (recommended) or on a pan with a knob of butter before hand. Warm 10 seconds on each side. Garnish with the ingredients of your choice (chocolate, fruit...) and fold up the crêpe.

## PACKAGING

- ▶ Product packing : stack of 10 crêpes wrapped in a PE plastic bag, flat
- ▶ Unit of sale : box of 5 stacks, make 50 crêpes per box
- ▶ Pallet : 16 layers of 6 boxes, 96 boxes / 4 800 crêpes per pallet

	Dimensions (L x l x h) in mm	Net weight	Gross weight
Box	388 x 380 x 100	3 500g	3 790.1g
Pallet	1200 x 800 x 1757	336kg	385.9kg

GTIN/EAN 13 Bar Code: 3760181781590