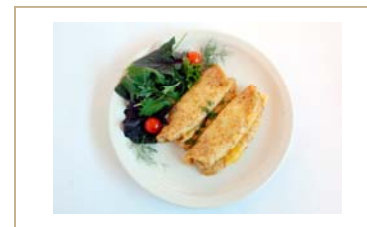


Product Information: Van Dyck Plain Crepes

Product

A plain crepe ideal for sweet or savoury fillings for lunch or dinner. Roll them or fold them or cut them into sushi like pieces for catering or finger food.



Specifications
per Crepe

Diameter: 180 mm Thickness: +/- 3mm Weight: +/- 50g
Individually frozen. Just thaw out what you need!

Ingredients and Nutritional Information

Water, Wheat flour, Milk Powder, Pasteurised egg, Canola oil, Soy lecithin(322), Sugar, Salt, Raising agent(500,541), Preservative: Calcium propionate (282),

Nutritional information Serving size: 1 crepe	Average quantity per serve	Average quantity Per 100g
Energy	511kj	1020kj
Protein	3.4g	6.7g
Fat total	6.3g	12.7g
- saturated	2.0g	4.0g
Carbohydrate	12.2g	24.2g
- sugar	2.9g	5.8g
Sodium	103mg	207mg

Dietary requirements
Product is SUITABLE for the following groups

GMO Free, Halal, Vegetarian, Low Salt

Allergens
Product is FREE FROM specified allergens:

Artificial Flavours, Artificial Colours, Aspartame, Bee Pollen, Caffeine, Crustacea and their products, Fish or Fish Products, Guarana or extracts of, MSG, Nuts/Seeds, Peanuts and Peanut Oil, Phytosterol Esters, Propolis, Quinine, Rice Milk, Royal Jelly, Soy Milk, Sulphites, Tall Oil Phytosterols

Handling/Storage

Shelf-life (Manufacturer): 18 month frozen
Shelf-life (after opening): Once thawed out keep refrigerated at +4C for max 5 days
Storage Directions: Store in freezer at -18C for up to 18 month from manufacturing date

Usage Directions

Usage Directions: Take out the amount of frozen crepes you wish to use.
Heating: Allow 40-60 seconds per crepe in a microwave or heat gently in a pan.
Preparation: Plain Crepes are very versatile for lunch or dinner. You can roll them, fold them or even deep fry them. Vegetables, meat or seafood fillings will make your menu even more special!

Packaging

Order code: 005
Pack size: 12 x 12 pack per carton
Cartons per pallet: 48
Weight/carton: 8kg
Carton Volume: 250 x 250 x 390 mm

Barcode

Inner (EAN): 9421011900058
Outer (EAN): 49421011900056

