Product Specification Sheet



Issue No: 3		Date: September 2019		
Product Name: Pancake World Gluten Free Crepe Mix		Product Code: GFLCM12		
Pack Size: 4 x 3kg	Bar Code: 0706502602659		Outer: 07065026026598	

Description of Product: Pancake World Gluten Free Crepe Mix helps you make consistent quality crepes every time. It is very easy to mix – just add milk and eggs. Crepes are thin and crispy like the ones eaten in Paris! Our instructions are easy to follow and guarantee a perfect batch of French Pancakes ('Crepes') every time. Our 3kg tubs are very strong and ensure that the product is kept fresh and safe at all times. Shelf life is 12 months from production date. Rehydrated mix kept refrigerated below 8 deg. will last for up to 2 days. Each 3kg bag yields approx. 54 x 40cm diameter crepes.

Pancake World products only use ingredients that are specified free from nuts and their derivatives and contain no genetically modified materials.

Ingredients: Rice Flour, Tapioca Starch, Potato Starch, Maize Starch, Buckwheat Flour, Salt, Dextrose,

Thickener (Xanthan Gum)

For Allergens: See ingredients in UPPER CASE

NUTRITIONAL VALUE

Per 100g as sold (Based on raw ingredient specifications via Food Data Services N Pro Software)	Value		Valu e	Adult RI % per 100ml (As consumed)	%
Energy kJ	1514	Energy kJ		Energy kJ	
Energy Kcals	365	Energy Kcals		Energy Kcals	
Fat (g)	2.4	Fat (g)		Fat	
Of which saturates (g)	0.6	Of which saturates (g)		Saturates	
Carbohydrate (g)	79	Carbohydrate (g)		Carbohydrates	
Of which sugar (g)	1.0	Of which sugar (g)		Sugars	
Protein (g)	5.3	Protein (g)		Protein	
Salt (g)	1.7	Salt (g)		Salt	

Halal Declaration

ALL PRODUCTS produced on behalf of Pancake World Ltd in our partner site are free from pig meat and all its derivatives and free from alcohol and ingredients that are alcohol based

Therefore ALL PRODUCTS produced on behalf of Pancake World Ltd in our partner site can be freely used by anyone following the Muslim faith.

Shelf Life Unopened (12) Months

Explanation of Julian Batch Coding i.e.

BEST BEFORE: 20 DEC 2012

DAY CODE 1 BATCH CODE 1 PACKING LINE B

Day Code '12' indicates the Year of Manufacture E.g. 2012 '355' Indicates the day of the year E.g. 20 December Batch Code '1' e.g. the first batch of product produced that day on Packing Line 'B'

Yield and Make-Up Instructions:

Approx. 54 Gluten Free Crepes per 3kg tub.

Mix 500ml milk with 2-3 eggs. Mix in 250g mix. Mix using an electric blender. Cook at 200-230C for 2-3 minutes. Refrigerate for up to 2 days.

Product Specification Sheet



Visual Appearance: Prior to further processing, a pale off white dry powder.

Storage: Store dry mix in a cool dry place away from strong odours and direct sunlight.

INGREDIENTS WHICH MAY BE ASSOCIATED WITH HYPERSENSITIVITY IN SOME INDIVIDUALS THIS PRODUCT CONTAINS THE FOLLOWING (✔)

Milk & or Milk Products	Wheat & Derivatives		Tree Nuts / Nut Derivatives	
Whey	Wheat Flour		Peanuts	
Casein	Gluten		Walnuts	
Cheese	Starch		Almonds	
Skimmed Milk Powder	Rye		Brazil Nuts	
Lactose	Barley		Hazel Nuts	
Milk Solids	Oats		Cashew Nuts	
Yoghurt	Spelt		Pecan Nuts	
Butter	Kamut		Pistachio Nuts	
Animal Products & Or by Products	Hybrid Strains		Coconut	
e.g. Beef / Pork	Soya & Derivatives		Macadamia	
Eggs & Derivatives	Maize & Derivatives	V	Queensland Nuts	
Albumen	Beef / Beef Derivatives		Tomato Puree	
Egg Yolk	Sesame Seeds & Oils		Celery / Celeriac	
	ShellFish		Mustard	
Lupin	Molluscs & Crustaceans		Sulphite>10ppm	

Allergenic Ingredient Policy: Despite taking precautions, we cannot give an absolute guarantee that finished products are 100% free from the list above. Pancake World Ltd takes all reasonable precautions to ensure the quality of our mixes. All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. Information regarding the presence of allergens according to EU directives 2000/13/EC, 2003/89/EC, 2007/68/EC

All packaging used by Pancake World Ltd products are specified food safe
All Packaging materials used are tested within the overall migration limits specified in EC Directive 2002/72/EC

Primary Packaging

Y101 Tub & Lid Polypropylene Bucket with Plastic handle Dimensions: 198x198x200mm Weight of tub: 184g

Secondary Packaging:

4 x 3kg tub High density, double-wall cardboard case. Co-extruded, Brown wall inside, brown wall outside Dimensions 396x396x205mm Weight of case: 339g

Units per case/box: 4 x 3kgs	Layers per pallet: 6
Cases per layer: 6	Total cases per pallet: 36

First Aid Measures;

Contact with skin: None Hazardous Contact with eyes: Immediately wash with

Copious amounts of water Swallowing: None Hazardous Inhalation: None Hazardous

Hazard Identification: No Specific hazards

under normal use

Microbiological Standards

Salmonella: Not detected in 25g Mould Target of □100 out of spec at □100000

Yeast Target of □100 out of spec at □100000 Aureus Target of □100 out of spec at □1000

Process Flow Chart

Goods Inwards – Q.A. check – frequency – Production – Q.C. check – frequency – each batch Metal Detection Q.C. check – frequency – each bag

Packaging / Labelling - Q.C. - hourly