

Product Specification Sheet



Issue No: 2		Date: March 2017			
Product Name: Pancake World Luxury French Crepe Mix		Product Code: LCM125			
Pack Size: 1 x 12.5kg	Bar Code: 0799648609101		Outer:		
Description of Product: Pancake World Luxury French Crepe Mix helps you make consistent quality crepes every time. It is very easy to mix – just add water. 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 12.5kg bags 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 12.5kg bag yields about 225 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: WHEAT Flour (Contains: Calcium, Iron, Niacin, Thiamin), Whey (MILK), Buckwheat Flour, Dried Whole EGG Powder, Dried EGG White Powder, Acid Casein, Sodium Carbonate, Disodium Phosphate, Salt, Raising Agent (Sodium Hydrogen Carbonate), Sugar, Flavouring.					
For Allergens: See ingredients in UPPER CASE					
May Contain: Soya					
NUTRITIONAL VALUE					
Per 100g as sold (Based on raw ingredient specifications via Food Data Services N Pro Software)	Value	Per 100ml portion of uncooked batter	Value	Adult RI % per 100ml (As consumed)	%
Energy kJ	1474.3	Energy kJ	589.7	Energy kJ	
Energy Kcals	346.4	Energy Kcals	138.6	Energy Kcals	
Fat (g)	2.7	Fat (g)	1.1	Fat	
Of which saturates (g)	0.7	Of which saturates (g)	0.3	Saturates	
Carbohydrate (g)	71.4	Carbohydrate (g)	28.6	Carbohydrates	
Of which sugar (g)	8.1	Of which sugar (g)	3.3	Sugars	
Protein (g)	12.9	Protein (g)	5.1	Protein	
Salt (g)	1.690	Salt (g)	0.676	Salt	
Shelf Life Unopened (12) Months		Suitable for Vegetarians			
Explanation of Julian Batch Coding i.e. BEST BEFORE: 20 DEC 2012 DAY CODE 12355 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. 225 x crepe batter portions ((40cm diameter crepes) per 12.5kg bag. Add 1.25 – 1.5 litres of cold water to 1kg of dry mix. Mix thoroughly until lumps have gone. Once rehydrated, keep refrigerated and use within 2 days. Stir well before use.					
Visual Appearance: Prior to further processing, a pale off white fine dry powder.					
Storage: Store 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	

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Animal Products & Or by Products		Hybrid Strains		Coconut	
e.g. Beef / Pork		Soya & Derivatives		Macadamia	
Eggs & Derivatives	✓	Maize & Derivatives		Queensland Nuts	
Albumen	✓	Beef / Beef Derivatives		Tomato Puree	
Egg Yolk	✓	Sesame Seeds & Oils		Celery / Celeriac	
		Shell Fish		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

Material/Grade Gusseted bottom weld, low density polyethylene sack. Co-extruded, white gloss outside, blue gloss inside
Dimensions L450xW420xD150cm
Weight of sack: 80g

Secondary Packaging:

Material/Grade
Dimensions
Weight (Per unit)

Units per outer case: 1 x 12.5kg	Layers per pallet: 11 + 3
Cases/sacks per layer: 7	Total cases/sacks per pallet: Approx. 78

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