

Product Specification Sheet



Issue No: 2		Date: SEPTEMBER 2019	
Product Name: Pancake World Vegan Luxury French Crepe Mix		Product Code: VLCM9	
Pack Size: 6 x 1.5kg	Bar Code: 0787099882426	Outer: 07870998824260	

Description of Product:

Pancake World Vegan Luxury French Crepe Mix helps you make consistent quality crepes every time. It is very easy to mix – just add sparkling 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 1.5kg 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 1.5kg bag yields about 27 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, Potato Starch, Tapioca Starch, Maize Starch, Sugar, Raising Agents (E341(i), E500(ii)), Dextrose, Buckwheat Flour, Emulsifier (Rice Flour, E475, E471), Thickener (Xanthan Gum), Gram Flour, Colour (Annatto).

For Allergens: See ingredients in UPPER CASE

May Contain:

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	

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

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'

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Yield and Make-Up Instructions:

Approx. 90 portions of 100g per 9kg box or 15 portions of 100g per 1.5kg bag.

Mix in a ratio of 500g dry mix to 500ml of luke warm water and 75ml of liquid butter (if desired). Mix using an electric blender. Cook at 200-230C for 2-3 minutes (guideline only). Refrigerate for up to 2 days.

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
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
	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

Primary Packaging

Y140 Black Tub Y100L Lid Polypropylene Tub
Dimensions 181mm x 181mm x 98mm
Weight of tub + lid 84g

Secondary Packaging:

High density, double-wall cardboard case. Co-extruded, Brown wall inside, brown wall outside
Dimensions 370mm x 370mm x 184mm
Weight of case: 247g

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

Units per outer case: 6 x 1.5kg	Layers per pallet: 6
Cases/sacks per layer: 15	Total cases/sacks per pallet: Approx. 90

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 ≤ 10000

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