 <p>Grands Moulins de Paris Groupe VIVESCIA</p>	Product data sheet	Reference document : MQ-FT.GMP.001 EN V4
	FRANCINE PREPA CREPES USA	Validation date : 27/05/2024
		Product code GMP : 36220

Product description :

Name of the product: Balanced mix for the making of crêpes

Ingrédients : wheat flour, eggs powder 2,9%, toasted cornflour, salt

Contain: Wheat, egg

May contain: soya, milk, sesame seeds, treenuts

Organoleptic characteristics :

Aspect : Powder

Smell : Absence of foreign smell

Recommended dosages and / or conditions of use :

The product should undergo a cooking stage before consumption. Do not eat raw.

Ingredients : 190g of preparation mix for crepe Francine (one bag), 500 ml of milk, 1 tablespoon of vegetable oil sunflower type (10g).


Preparation guidelines :

- In a bowl, pour the milk and the content of a preparation mix for crepe (190g) while stirring with a whisk.
- Add the oil and stir again. No need to leave the dough to rest !
- Pour the dough in a warm slightly oiled pan.
- Wait until the 1st side of the crepe has a golden color before turning it with a pancake spatula.
- Let the other side get a golden color. Garnish the crepe as you like and enjoy

Nutrition declaration :

Nutrition Facts	
Serving Size: 40 g	
Servings Per Container: 10	
Amount Per Serving	
Calories	140
<small>% Daily Value*</small>	
Total Fat 0,5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol not a significant source of	0%
Sodium 135mg	6%
Total Carbohydrate 28g	10%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g of Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0,1mg	0%
Potassium 60mg	0%

*Percent Daily Values are based on a 2,000 calorie diet.
Your Daily Values may be higher or lower depending on your calorie needs.

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Sanitary characteristics / Contaminants :

Microbiology :

Criteria	Constraint	Value (m) M=10m except for salmonella where m=M	Units	Regulatory reference
E.Coli	<	10	UFC/g	Meet ANMF* recommendation N°5788-2012-09-11 (*National French Millers Association)
Staphylocoques coagulase +	<	10	UFC/g	
Salmonella	Absence in	25	g	
ASR at 46°C	<	10	UFC/g	

Control plan with 3 classes: target value m, tolerance M = 10m

These analysis are performed as part of our monitoring plan, on a flour of the same technical quality

Mycotoxins : Comply with the regulation 2023/915 and its modifications

Heavy metals : Comply with the regulation 2023/915 and its modifications

Pesticide : Comply with the regulations EC 1107/2009, 396/2005 and their modifications

Ionizing radiation : According to our suppliers declarations, the ingredients of this product have not been treated with ionizing radiation.

GMO : According to the regulations EC 1829/2003 and 1830/2003, no specific labeling is required.

Packaging / Palletization :

Packaging : cardboard case with kraft/PE bags

Net weight at packaging : 380g (2 bags of 190g)

EAN code: 3162780 362208

Palletization : 550 bags per pallet:

- 10 units per pack
- 11 pack per layer
- 5 layer per pallet

Storage conditions and shelf life :

Shelf life (Best before date) : 12 months

Store sealed in a cool dry place. Close the bag tightly after each usage.

Product subject to drying. Drying can cause a slight variation in weight.

Diet :

Product according to halal definition according to general guidelines for the use of the term "halal" (CAC /GL-24-1997)


Suitable for vegetarians

Suitable for vegans

Security data

The product is a food ingredient and is not a hazardous substance as defined in Regulation (EC) No 1272/2008, Article 3 and Annex I, parts 2 to 5.

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In view of the fact that this product does not represent a physical hazard, a health hazard or an environmental hazard and in view of the fact that this product does not come under a supplementary hazard class for the EU, (EC) No 1272/2008 does not apply to this product. This means that a safety data sheet is not required or mandatory.

Regulation :

This product is compliant with the regulations of the countries of the European Union / European Free Trade Association. For distribution in another country, an application must be made to Grands Moulins de Paris SA; Grands Moulins de Paris SA cannot be held liable if the product has been marketed in a country for which Grands Moulins de Paris SA has not certified its regulatory compliance.

Contact :

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