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Product Specification



Mini pancakes sweet, ±8,5g

Frozen

Name:

Mini pancakes sweet

Ingredients:

Wheat flour, skimmed **milk**, vegetable oil (rapeseed, coconut), **egg**, sugar, raising agents (E500, E450), skimmed **milk** powder, emulsifier (sunflower lecithin), **egg** white powder, salt, acidity regulator (citric acid), flavouring (**milk**).

Breakdown

Raw material	%
Wheat flour	29
Egg	18
Rapeseed oil	17
Water	15
Sugar	14
Milk powder mix:	5
- skimmed milk powder	72
- coconut oil	28
Raising agents (E500, E450)	<2
Emulsifier (sunflower lecithin)	<2
Egg white powder	<2
Salt	<2
Acidity regulator (citric acid)	<2
Flavouring	<2

Preparation guidelines:

Remove product from packaging.

Microwave (800W): place 6 mini pancake bites on a microwave-safe plate and heat for 40 seconds.

Frying pan: melt some butter in the frying pan. Heat the 6 mini pancake bites for approximately 3 minutes at moderate temperature. Turn regularly.

Oven: pre-heat the oven to 180 °C. Place a pancake on an ovenproof plate and heat for 8 minutes.

Do not re-heat. We have given you these heating instructions as a guide only.

Storage information:

Shelf life from delivery: 16 months at maximum -18°C.

Do not refreeze after thawing. Once thawed, keep refrigerated at max. 7°C and consume within 24 hours.

Allergens

“+” = present

“-“ = absent

“?” = traces possible

01	+	Gluten	08	+	Milk (incl. lactose)
02	-	Crustaceans	09	?	Nuts
03	+	Eggs	10	-	Celery
04	-	Fish	11	-	Mustard
05	-	Peanuts	12	-	Sesame
06	?	Soy	13	-	Sulphur dioxide and sulphites as SO ₂ (>10mg/kg or >10mg/l)
07	-	Molluscs	14	-	Lupin

Nutritional values

	100g		Per serving (51g)
		Ranges	
Energy (kJ/kcal)	1520/365		780/190
Fat (g)	20.7	+/- 1,19g / 100g	10.6
of which saturated (g)	3.3	+/- 1,19g / 100g	1.7
of which mono unsaturated (g)	11.7	+/- 1,19g / 100g	6.0
of which poly unsaturated (g)	5.3	+/- 1,19g / 100g	2.8
Carbohydrates (g)	36.7	+/- 3g / 100g	18.8
of which sugars (g)	16.3	+/- 3g / 100g	8.4
Dietary fiber (g)	0.9	+/- 3g / 100g	0.4
Protein (g)	6.7	+/- 2g / 100g	3.4
Salt (g)	0.83	+/- 0,5g / 100g	0.43

Organoleptic specifications of finished product

Appearance:	Round shaped puffy pancake bites.
Taste:	A moist dough like flavour with slight fat, sugar, vanilla and milk notes. No off flavours or rancidity allowed.
Odor:	A typical baked pancake aroma, slightly vanilla sweet with floury notes and a buttery aroma.
Texture:	Fluffy doughy consuming texture. A moist mouth feel and not dry.
Color:	Golden brown mini pancakes. Excessive browning or black (burned) bake markings are not allowed.

Microbiological values		
Parameter	Start of shelf life (cfu/g)	End of shelf life (cfu/g)
Total aerobic count	<1.000	<1.000.000
Yeast	<1.000	<1.000
Mould	<1.000	<10.000
Enterobacteriaceae (30°C)	<100	<1.000
Staphylococcus aureus	<100	<100
Bacillus cereus	<100	<1.000
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	<100

General Information:

Non-GMO

All products, manufactured for Cérélia, are guaranteed to be produced without GMO (EC directive 1829/2003 and 1830/2003) on the basis of information submitted by our suppliers.

Irradiation

Our products were not subjected to radiation treatment, nor do they contain ingredients, treated with radiation.

Heavy metals

Products comply with current European Legislation for maximum permitted levels of heavy metals (EC directive 1881/2006).