

PG5006GA

Traditional Unsweetened Crepes

- 7" / 18 cm

The most versatile crepe, easy to fold and ideal for take-away

Thanks to quality ingredients and traditional know-how, these fine, flexible crêpes can be folded in a variety of ways to make delicious crêpes with sweet or savoury fillings.

Easy to use after thawing and made for professionals, they provide excellent hold for a variety of folds, even for complex aumônière presentations.



SHELF LIFE: 18 months (frozen)
2 days in the refrigerator at 4°C
/ 39°F (after thawing)

ORIGIN France

FROZEN -18°C / 0°F

GTIN 00841161089790

ALLERGENS

Contains: Wheat, Milk, Egg.

No colouring, preservative, nor palm oil

FORMAT

- 25 g (0.88 oz)
- 160 (16 piles of 10 crepes)
- 90 cases / pallet

Thaw in the refrigerator

- **Thawing in the refrigerator** (recommended method): Let the stack thaw for 5 hours in the refrigerator at 39°F (4°C).
- **Thawing in the microwave:** Remove the product from its packaging. Heat for 1 minute 50 seconds in the microwave on defrost mode.
- **To reheat:** Place a crêpe on a griddle heated to 400°F (200°C) or in a heated pan with a knob of butter. Reheat for 10 seconds on each side.



Key features

A crepe ideal for folding

Popular with your teams for
takeaway, catering or
dish/dessert service

An economical, convenient, waste-free solution (packaged x10)

Made with fresh ingredients