

# 6 Organic French Crèpes

White Toque

# 58600

**Nutrition Facts** 

Calories 120 Calories from Fat 45

% Daily Value

7%

3%

14%

1%

5%

0%

Vitamin C 0%

2.500

80g 25g 300mg

30g

Iron 2%

Less than 2,400mg 2,400mg ate 300g 375g

25g

Serving Size 1 crepe (40g) Servings Per Container 6

Amount Per Serving

Total Fat 5g

Trans Fat 0g

Sodium 30mg

Sugars 8g Protein 3g Vitamin A 2%

Calcium 6%

Total Fat

Cholesterol Sodium Le Total Carbohydrate

Dietary Fiber

Cholesterol 40mg

**Dietary Fiber 0g** 

Saturated Fat 0.5g

Total Carbohydrate 15g

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

Total FatLess than 65gSaturated FatLess than 20gCholesterolLess than 300mg

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4



### **Product Description**

#### **COUNTRY OF ORIGIN: FRANCE**

White Toque authentic Organic French Crêpes are made according to a traditional recipe from Brittany. They look and taste just like homemade crêpes. Because they are so thin, they can be shaped in a variety of ways to create your own sweet dish, like folded in "Aumonière" (Money bag crêpe). These sweet and moist crêpes can be enjoyed warm or cold. They may be served plain or dusted with sugar, or filled with melted chocolate, jam, cream, honey or fruit.

Unit					
<u>Material</u>	<u>UPC</u>	<u>Pieces / Unit</u>	<u>Unit Weight</u>	<u>Units / Master</u>	<u>Unit Size (LxWxH)</u>
Cardboard Box	825414586007	6	8.4oz (240g)	12	11.2 x 5.9 x 1.2
Master Case					
<u>Tie / Hi</u>	<u>Cases / Pallet</u>	<u>Case Weight</u>	<u>Case Cube</u>	<u>FOB</u>	<u>Case Size (LxWxH)</u>
10X9	90	8.5	0.77ft3	Secaucus, NJ	15.75 x 11.8 x 7.15

#### Ingredients

WATER, ORGANIC WHOLE LIQUID EGGS, ORGANIC UNBLEACHED WHEAT FLOUR, ORGANIC CANE SUGAR, ORGANIC RAPESEED OIL, ORGANIC NON-FAT DRY MILK, ORGANIC NATURAL VANILLA FLAVOR

- USDA Organic. Contains: milk, egg, wheat.

## **Cooking Directions**

#### <u>Thaw</u>

Refrigerator: Remove from the box and thaw crêpes in their plastic bags for 1 1/2 hour in the refrigerator. Microwave: Remove the crêpes from the box and the plastic bag and microwave for 1 minute

#### <u>Reheat</u>

Frying pan (recommended): Once thawed, fill the crêpe, fold and cook few minutes each side in a small amount of butter. Microwave: Once thawed, fill the crêpe, fold and place on a microwave safe

dish. Re-heat at high power for 30 seconds

## Suggestions and Storage

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze.



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#### WWW.WHITETOQUE.COM

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