

# PRODUCT SPECIFICATION



## Neumärker Crêpes Ready Mix EXP 10x1KG 05-20136C-03

### General Information

**Commodity Code:** 2106909849  
**Legal Name:** Mix for crêpes  
**Product description:** Powder mix for the preparation of crêpes  
**Application:** Crêpes-Ready-Mix 1000 g, water 1750 ml.  
Put water in a bowl, add the Crêpes-Ready-Mix little by little and stir until smooth. Baking time approx. 30 seconds at 230 °C.

### List of ingredients

WHEAT flour, sweet whey powder (MILK), whole EGG powder, dried glucose syrup, sugar, vegetable oil (rapeseed), WHEAT starch, raising agents (sodium bicarbonate, disodium diphosphate), flavouring (WHEAT), salt, malt flour (WHEAT), flour treatment agent (ascorbic acid), enzyme.

### Composition

Ingredient	Description	E-No.	Quantity (%)	Source	Country of origin*
WHEAT flour			75	wheat	Germany, Denmark, France, Netherlands, Sweden, United Kingdom
sweet whey powder (MILK)			6	cow's milk	Netherlands
whole EGG powder			5	hen's egg (barn)	Poland
dried glucose syrup			4	maize, sugar beet	France, Netherlands
sugar			3	sugar beet	Netherlands
vegetable oil	rapeseed		< 2	rapeseed	Australia, Belgium, Bulgaria, Czech Republic, Germany, Denmark, France, Netherlands, Poland
WHEAT starch			< 2	wheat	Belgium, France, Italy, Netherlands, United Kingdom
raising agents	sodium bicarbonate,	E500(ii),	< 2	mineral,	United Kingdom,

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Page 1 of 5

# PRODUCT SPECIFICATION



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	disodium diphosphate	E450(i)		chemical	Germany, Poland, Thailand
flavouring (WHEAT			< 2		Netherlands
salt			< 2	mineral	Netherlands
malt flour (WHEAT			< 2	wheat	Belgium, Germany, France, Netherlands
flour treatment agent	ascorbic acid	E300	< 2	synthetic	China
enzyme			< 2	Aspergillus niger	Denmark

\* Countries of origin are purely indicative and given according to our current level of knowledge

### Nutritional Information

#### Nutritional information per 100 g of product

Nutrient	Value	Unit
Energy	1.534	kJ
Energy	363	kcal
Fat	5,0	g
of which saturates	1,1	g
Carbohydrate	68	g
of which sugars	9,6	g
Fibre	1,5	g
Protein	11	g
Salt	1,4	g

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Page 2 of 5

# PRODUCT SPECIFICATION



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### Allergens

+ = present, - = absent, ? = may contain

Allergen	Value	Source
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	+	WHEAT flour, WHEAT starch, flavouring (WHEAT), malt flour (WHEAT)
Wheat	+	WHEAT flour, WHEAT starch, flavouring (WHEAT), malt flour (WHEAT)
Spelt	?	
Kamut	-	
Rye	?	
Barley	?	
Oats	-	
Crustaceans and products thereof	-	
Eggs and products thereof	+	whole EGG powder
Fish and products thereof	-	
Peanuts and products thereof	-	
Soya beans and products thereof	-	
Milk and products thereof (including lactose)	+	sweet whey powder (MILK)
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	-	
Almond	-	
Hazelnuts	-	
Walnuts	-	
Cashews	-	
Pecan nuts	-	
Brazil nuts	-	
Pistachio nuts	-	
Macadamia / Queensland nuts	-	

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Page 3 of 5

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Celery and products thereof	-	
Mustard and products thereof	-	
Sesame seeds and products thereof	-	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l in terms of the total SO <sub>2</sub>	-	
Lupin and products thereof	-	
Molluscs and products thereof	-	

### Dietary Information

Diets	Suitability
Celiacs	no
Halal	yes
Kosher	yes
Lactose intolerance	no
Vegans	no
Vegetarians	yes
Kosher Certificate	no
Halal Certificate	yes
Gluten Free Certificate	no
Vegan Certificate	no

### Sensoric Parameters

**Taste:** typical  
**Odor:** typical  
**Colour:** off-white to beige  
**Texture:** powder

### Microbiological Parameters

Parameters	Target	Minimum	Maximum	Method
Total plate count			1000000CFU/G	
Yeast			10000CFU/G	
Moulds			10000CFU/G	

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Page 4 of 5

# PRODUCT SPECIFICATION



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### Regulatory information

**Food legislation Directives / Regulation:**

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (specifications for food additives)

Regulation (EU) 1169/2011 on the provision of food information to consumers

Regulation (EC) 1334/2008 (flavourings)

**Irradiation:**

To the best of our knowledge and based on statements of our suppliers, the product does not contain ingredients that are ionized or irradiated (acc. Directives 1999/2/EC & 1999/3/EC).

**Contaminants:**

The content of certain contaminants corresponds to the requirements of the Regulation (EU) 2023/915 (Maximum levels for certain contaminants) and its modifications

**Pesticides Residues:**

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

**Food Contact Material:**

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

### GMO STATEMENT

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

### Storage instructions and shelf life

**Storage conditions:** Keep cool and dry.

**Shelf life** 12 months

### Packaging Information

**Primary packaging:** Paper bag 1KG

**Secondary packaging:** Cardboard box 10X1KG

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Page 5 of 5

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