



JUS-ROL™ DUTCH CRÊPES

Perfect for
Sweet and Savoury!



- ✓ A unique Dutch treat
- ✓ Easy to Prepare - fully cooked and ready to serve in under a minute
- ✓ Versatile - choose any sweet or savoury toppings to create your meal
- ✓ Convenient – can be served hot or cold
- ✓ High Quality – easy to separate each crêpe, no cracks, no tears, no waste
- ✓ Great tasting menu item that saves you time and labour

THE PERFECT BASE FOR ANY MEAL CREATION!



BREAKFAST



LUNCH



SNACK



DESSERT

Can be served around the clock

Cérélia Code	Description	Pack Size
102865	Dutch Crêpes	100 x 50 g



PREPARATION METHODS & PRODUCT INFO

NUTRITION INFORMATION

Nutrition Facts

Valeur nutritive

Per 2 pancakes (100 g)
pour 2 Crêpes (100 g)

Calories 280	% Daily Value*
Fat / Lipides 14 g	19 %
Saturated / saturés 7 g	35 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 31 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 9 g	9 %
Protein / Protéines 6 g	
Cholesterol / Cholestérol 35 mg	
Sodium 350 mg	15 %
Potassium 175 mg	4 %
Calcium 175 mg	13 %
Iron / Fer 1.5 mg	8 %

*5% or less is a little, 15% or more is a lot

*5% ou moins c'est peu, 15% ou plus c'est beaucoup

Ingredients: Water, Wheat flour, Palm oil, Liquid whole egg, Milk ingredients, Sugars (sugar), Coconut oil, Baking soda, Monocalcium phosphate, Salt.

Contains: Wheat, Eggs, Milk.

HEATING INSTRUCTIONS



**MICROWAVE
(100W)**

Frozen:

1. Remove the crêpes from the packaging and place them onto a microwaveable plate.
2. Heat 1 crêpe for 50 seconds or 4 crêpes for 2 minutes and 30 seconds.*

Chilled (after thawing):

1. Remove the crêpes from the packaging and place them onto a microwaveable plate.
2. Heat 1 crêpe for 25 seconds or 4 crêpes for 1 minute.*

DO NOT RE-HEAT.

***HEAT TIMES VARY ON WATTAGE.**

STORAGE INFORMATION

KEEP FROZEN

Shelf life:

12 months at -18°C / 0°F or below.

Do not refreeze after thawing. Once thawed, keep refrigerated at max. 7°C / 44°F and consume within 24 hours.



Keep the
Dutch Crêpes warm
in a Chafing Dish!