| Product Form | | |
|--------------|---|---|
| No. | Topics | Descrition |
| 1 | Product name in Thai | เค้ามูลสัมแมนดาริน |
| 2 | Product name in English | MANDARIN ORANGE MOUSSE CAKE |
| 3 | Product code | 201624 |
| 4 | NO.THFDA Products (Thailand Only) | 10-1-03350-5-0058 |
| 5 | Dimensions Width x Length x Height (cm) | W6.0 L10.5 H6.5 cm |
| 6 | Weigst Pieces | 90-110 g. |
| 7 | Number pieces/Pack | 6 pcs./Inner box |
| 8 | Packing unit/Box | 2 Inner box/Carton |
| 9 | Shelf life | 360 Days |
| 10 | Shelf life [After activation] | 3 Days |
| 11 | Storage temperature | ≤ -16°C |
| 12 | Storage temperature [After activation] | 2-5°C |
| 13 | Calories | 283 kcal. |
| 14 | POD | Mandarin Orange Mousse Cake, a vanilla sponge cake with orange jelly and orange mousse, topped with orange jelly and gelatin glaze, and decorated with chocolate leaf. |
| 15 | Manual Product | - Product thawing should be done in a chilled temperature (2-5 °C) for at least 4 hours or until the product is completely thawed. |
| 16 | GDA | - |
| 17 | Nutrition | - |
| 18 | Food allergen Declaire | Wheat flour and grain containing gluten, eggs, milk, soybeans, almonds. And there may be sesame, fish, peanuts, celery, coconut, shrimp, macadamia, cashew nuts and mustard. |

| Healty Claim | | | |
|------------------------|--|--|--|
| □ Vegan | | | |
| ☐ Low Fat | | | |
| ☐ Low Sugar | | | |
| ☐ No Sugar | | | |
| ☐ No Preservative | | | |
| □ No Milk | | | |
| □ No Egg | | | |
| ☑ No Margarine | | | |
| ☑ No MSG | | | |
| ☐ No Artificial Colour | | | |
| ☐ Contains Real Fruit | | | |
| ☐ Natural Flavoring | | | |
| ☐ Multigrain / Wheat | | | |
| Sweetener | | | |
| ☑ Trans Fat Free | | | |
| ☐ Gluten Free | | | |
| 🗆 อื่นๆ หากมี ต้องระบุ | | | |