



RTB MARGHERITA BUTTER BISTRO

US

CODE : 52556

GTIN : 10057483525565

REVISION 23 (19-11-2025)

WEIGHT : 110 g / 3.9 oz

BAKING : READY TO BAKE

UNIT/CASE : 36

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), TOMATO AND CHEESE FILLING (DICED TOMATOES (TOMATOES, CITRIC ACID), PART SKIM MOZZARELLA CHEESE ((PARTLY SKIMMED MILK, BACTERIAL CULTURE, SALT, CALCIUM CHLORIDE, MICROBIAL ENZYME), CELLULOSE), TOMATO SAUCE (MODIFIED CORN STARCH, TOMATO POWDER, PAPRIKA POWDER, SALT, SUGAR, XANTHAN GUM, ONION POWDER, GARLIC POWDER, SPICES, PAPRIKA EXTRACT, CITRIC ACID, SPICES EXTRACTIVE, ONION OIL, GARLIC OIL), PARMESAN CHEESE (CULTURED MILK, SALT, ENZYMES, POWDERED CELLULOSE), MODIFIED CORN STARCH, SPICES), BUTTER (CREAM), WATER, SKIM MOZZARELLA CHEESE ((PARTLY SKIMMED MILK, BACTERIAL CULTURE, SALT, CALCIUM CHLORIDE, MICROBIAL ENZYME), CELLULOSE), SUGAR, YEAST, EGGS, SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.

ALLERGENS

CONTAINS: WHEAT, MILK, EGGS, SOY.

DELIVERED PRODUCT



BAKED PRODUCT



SPECIAL MENTION

Alternative baked product shelf life: the product can be kept in the refrigerator for up to 72 hours. After this period, it must be discarded.

7 CFR P.66 - National Bioengineered Food Disclosure Standard

Contains a Bioengineered Food Ingredient



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	baked
IN	4.33	4.61	4.88	1.3	1.34	1.5	2.52	2.87	3.23	3.9 oz	3.4 oz
CM	11	11.7	12.4	3.3	3.4	3.8	6.4	7.3	8.2	110 g	95 g

SCARIFICATION SHAPE : STRIPES

STORAGE

Shelf life baked product : 8 hours

Location shelf life baked product : AMBIENT AIR

Freezer shelf life :270 day(s)

Recommended shelf conditions baked product :

Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations :

Store in original packaging at stable recommended storage conditions.

Storage temperature:

Maintained freezer temperature between 0°F to -12°F (-18 °C à -24 °C)

Nutrition Facts

1 servings per container

Serving size 1 unit (95g)

Amount per serving

Calories 330

% Daily Value*

Total Fat 19g 24%

Saturated Fat 11g 55%

Trans Fat 0.5g

Cholesterol 55mg 18%

Sodium 460mg 20%

Total Carbohydrate 31g 11%

Dietary Fiber 1g 4%

Total Sugars 5g

Includes 3g Added Sugars 6%

Protein 8g

Vitamin D 0mcg 0%

Calcium 90mg 6%

Iron 2mg 10%

Potassium 143mg 4%

*The % Daily Value tells you how much a nutrient in a

serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

BAKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	55-65 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	19-23 MIN
	TEMPERATURE	177°C (351°F)
PRECAUTIONS	BAKING MAY VARY ACCORDING TO OVEN MODEL	
	Raw or ready-to-bake products have not been processed to control the elimination of potentially harmful pathogenic bacteria. To ensure food safety, bake until the internal temperature reaches at least 77 °C (171 °F) and is maintained for a minimum of 2 minutes.	



CODE : 52556

GTIN : 10057483525565

REVISION 23 (19-11-2025)

WEIGHT : 110 g / 3.9 oz

BAKING : READY TO BAKE

UNIT/CASE : 36

ALLERGENS CHARTS

COLUMN I indicates the allergens that may be found in the product, from addition or cross-contamination.

COLUMN II indicates the allergens present in other products that are run on the same equipment but at a different time.

COLUMN III indicates whether any allergens are present in our plant.

COMPONENT	COLUMN I present in the product	COLUMN II present in other products manufactured on the same production line	COLUMN III present in the same manufacturing plant
Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	NO	NO	NO
Tree nuts: Almond, Brazil nut, Walnut (varieties: English/Persian, Black, California, Heartnut/Japanese), Cashew, Hazelnut (Filbert), Macadamia nut (Bush nut), Pecan, Pine nut (Pinon nut), Pistachio; or their derivatives (e.g., nut butters, flours, oils, etc.)	NO	NO	NO
Sesame or its derivatives, e.g., paste and oil etc.	NO	NO	YES
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	YES	YES	YES
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	YES	YES	YES
Fish or its derivatives, e.g., fish protein, oil and extracts etc.	NO	NO	NO
Crustaceans (including crab, crayfish, lobster, prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts etc.	NO	NO	NO
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	YES	YES	YES
Wheat, triticale or their derivatives, e.g., flour, starches and brans etc. Includes other wheat varieties such as spelt, durum, kamut, emmer etc.	YES	YES	YES
Gluten or its derivatives eg., rye, oat, wheat, barley, triticale, spelt	YES	YES	YES
ADDITIONAL INFORMATION			
GMO	YES	YES	YES



RTB MARGHERITA BUTTER BISTRO

US

CODE : 52556

GTIN : 10057483525565

REVISION 23 (19-11-2025)

WEIGHT : 110 g / 3.9 oz

BAKING : READY TO BAKE

UNIT/CASE : 36

PACKING SPECS

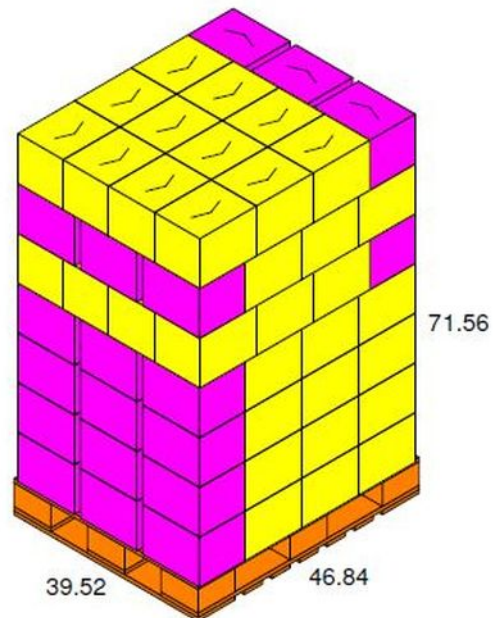
BOX NUMBER	231074	
EXTERIOR	IN	CM
LENGTH	12.4	31.4
WIDTH	9.9	25.2
HEIGHT	9.4	23.8
CUBIC	0.668 ft ³	0.019 m ³
BOX COLOR	BROWN	
BOX BRAND	NO BRAND	
ECT	40	

RETAIL BAGS INCLUDED :	NO
BAG CODE :	
BAG QUANTITY :	
SCC :	
STICKERS INCLUDED :	NO
STICKER CODE :	
NUMBER OF LABELS:	
BOX LINING :	BULK

SKID SPECS *

UNIT WEIGHT	3.9 oz	110 g
UNITS PER CASE	36	
CASE NET WEIGHT	8.73 lbs	3.96 kg
CASE GROSS WEIGHT	9.7 lbs	4.4 kg
CASES PER LEVEL	15	
LEVELS	7	
CASES PER PALLET	105	
CUBIC	78.43 ft ³	2.22 m ³

* Standard skid specs. May vary according to client requirements.





RTB MARGHERITA BUTTER BISTRO

US

CODE : 52556	GTIN : 10057483525565	REVISION 23 (19-11-2025)
WEIGHT : 110 g / 3.9 oz	BAKING : READY TO BAKE	UNIT/CASE : 36

BOX LABEL

52556

RTB MARGHERITA BUTTER BISTRO
BISTRO MARGHERITA BEURRE PAC

COOKING SPECIFICATIONS / SPECIFICATIONS DE CUISSON: Raw and Ready to bake products must be baked to reach an internal temperature of 177°C (350°F) for min. 2 minutes. / Les produits crus et prêts à cuire doivent être cuits pour atteindre une température de 177°C (350°F) pendant min. 2 minutes.

THAWING TIME / DÉGELAGE: 15-20 MIN / THAWING TEMPERATURE: 20 °C (68 °F)

PROOFING TIME: NOT REQUIRED

BAKING OVEN TYPE: CONVECTION / BAKING TIME: 19-23 MIN / BAKING TEMPERATURE: 177 °C (350 °F)

LEU/DÉCONGÉLATION: TEMPÉRATURE AMBIANTE / TEMPS DÉCONGÉLATION: 15-20 MIN / TEMPÉRATURE CUISSON: 177 °C (350 °F)

TYPE DE FOUR: CONVECTION / TEMPS CUISSON: 19-23 MIN / TEMPÉRATURE CUISSON: 177 °C (350 °F)

MADE IN CANADA FROM DOMESTIC AND IMPORTED INGREDIENTS.
FABRIQUÉ AU CANADA À PARTIR D'INGRÉDIENTS CANADIENS ET IMPORTÉS.

BRIDOR INC., 1370 GRAHAM/BELL, BOUCHERVILLE, QUEBEC, CANADA J4B 6H5

Qty / Quantité: 36

Unit weight / Poids Unitaire: 110 g (3.93 oz)

POIDS NET WT: 3.96 kg (8.73 lb)

(01)10057483525565(15)250912(10)1234567

24 351 GB8 11:07 Best Before / Meilleur Avant: 2025 SE 12

US MARKET: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), TOMATO AND CHEESE FILLING [Diced TOMATOES (TOMATOES, CITRIC ACID), PART SKIM MOZZARELLA CHEESE (PARTLY SKIMMED MILK, BACTERIAL CULTURE, SALT, CALCIUM CHLORIDE, MICROBIAL ENZYME), CELLULOSE], TOMATO SAUCE (MODIFIED CORN STARCH, TOMATO POWDER, PAPRIKA POWDER, SALT, SUGAR, XANTHAN GUM, ONION POWDER, GARLIC POWDER, SPICES, PAPRIKA EXTRACT, CITRIC ACID, SPICES EXTRACTIVE, ONION OIL, GARLIC OIL), PARMESAN CHEESE (CULTURED MILK, SALT, ENZYMES, POWDERED CELLULOSE), MODIFIED CORN STARCH, SPICES] BUTTER (CREAM), WATER, SKIM MOZZARELLA CHEESE (PARTLY SKIMMED MILK, BACTERIAL CULTURE, SALT, CALCIUM CHLORIDE, MICROBIAL ENZYME), CELLULOSE, SUGAR, YEAST, EGGS, SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR, CONTAINS WHEAT, MILK, EGGS, SOY

BRIDOR INC., 1370 GRAHAM/BELL, BOUCHERVILLE, QUEBEC, CANADA J4B 6H5

Ingredients: Unbleached enriched flour, Tomato and cheese filling [diced tomatoes (tomatoes, citric acid), part skim Mozzarella cheese, tomato sauce (modified corn starch, dehydrated vegetables (tomato, onion, garlic), spices, salt, sugar, xanthan gum, fl. avour, citric acid, onion extract, garlic extract), Parmesan cheese, modified corn starch, spices], Butter, Water, Part skim Mozzarella cheese, Sugar, Yeast, Liquid whole eggs, Salt, Wheat gluten, Food enzymes (xylanase, amylase), Ascorbic acid, Dried w hole eggs, Skim milk powder, Soy flour.

Contains: Wheat, Milk, Eggs, Soy.

Ingrédients: Farine enrichie non blanchie, Garniture aux tomates et fromage [tomates en dés (tomates, acide citrique), fromage Mozzarella partiellement écrémé, sauce tomate (amidon de maïs modifié, légumes déshydratés (tomate, oignon, ail), épices, sel, s ucre, gomme xanthane, substance aromatisante, acide citrique, extrait d'oignon, extrait d'ail), fromage Parmesan, amidon de maïs modifié, épices], Beurre, Eau, Fromage Mozzarella partiellement écrémé, Sucre, Levure, Oeufs entiers liquides, Sel, Gluten de blé, Enzymes alimentaires (xylanase, amylase), Acide ascorbique, Poudre d'oeufs entiers, Poudre de lait écrémé, Farine de soya.

Contient: Blé, Lait, Oeufs, Soya.

IMPRIMÉ SUR L'ÉTIQUETTE / PRINTED ON LABEL
Example / Exemple
24303 GR7 10:49 Best Before date / Meilleur avant: 2025 JL 26
Signification
24303 = Date julienne de l'année soit le 303ème jour sur 365 jours de l'année 2024 / Julian Date of the year, the 303rd day on 365 days of year 2024
GR7 = Ligne de production / Production line
10:49 = Heure de production HH:MM / Production hour HH:MM
Best Before date/ Meilleur avant: 2025 JL 26 - AAAA/MM/DD / YYYY/MM/DD
Code barre GS1-128 / GS1-128 Bar code
(01) 10057483525565 (15) 250912 (10) 1234567
Signification
01 = Code barre GS1 (GTIN 14) / GS1 barcode (GTIN 14)
15 = Date de meilleur avant - AA/MM/DD / Best before date - YY/MM/DD
10 = Lot (7 chiffres) / Batch (7 digits)