



PUFF PASTRY DOUGH SHEET 16X12

US

CODE : 52152

GTIN : 10057483521529

REVISION 14 (05-12-2024)

WEIGHT : 500 g / 17.6 oz

BAKING : READY TO BAKE

UNIT/CASE : 36

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), MARGARINE (PALM OIL, CANOLA OIL, WATER, SUGAR, VEGETABLE MONOGLYCERIDES, SOY LECITHIN, NATURAL FLAVOR, CITRIC ACID, ANNATTO AND TUMERIC, VITAMIN APALMITATE, VITAMIN D2), WATER, SALT, L-CYSTEINE HYDROCHLORIDE, XYLANASE.

ALLERGENS

CONTAINS: WHEAT, SOY. MAY CONTAIN: MILK.

DELIVERED PRODUCT



BAKED PRODUCT



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	16.14	16.34	16.54	0.1	0.11	0.11	12.2	12.4	12.6	17.6 oz	14.1 oz
CM	41	41.5	42	0.25	0.27	0.29	31	31.5	32	500 g	400 g

SCARIFICATION SHAPE : NO CUTS

STORAGE

Shelf life baked product : 48 hours

Location shelf life baked product : AMBIENT AIR

Freezer shelf life :365 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)

BAKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	30 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	18-20 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.	

Nutrition Facts

5 servings per container

Serving size 1/5 sheet (100g)

Amount per serving

Calories 390

% Daily Value*

Total Fat 26g 33%

Saturated Fat 11g 55%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 400mg 17%

Total Carbohydrate 34g 12%

Dietary Fiber 1g 4%

Total Sugars 1g

Includes 1g Added Sugars 2%

Protein 5g

Vitamin D 0mcg 0%

Calcium 7mg 0%

Iron 2mg 10%

Potassium 0mg 0%

*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.



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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	NO
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	NO	YES	YES
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	NO	NO	NO
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



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PACKING SPECS

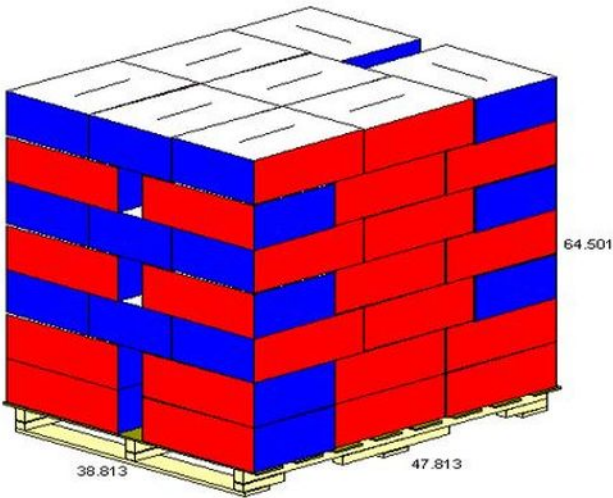
BOX NUMBER	52152	
EXTERIOR	IN	CM
LENGTH	17.5	44.5
WIDTH	13.0	33.0
HEIGHT	8.4	21.3
CUBIC	1.102 ft ³	0.031 m ³
BOX COLOR	BROWN	
BOX BRAND	NO BRAND	
ECT	ECT51	

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

SKID SPECS *

UNIT WEIGHT	17.6 oz	500 g
UNITS PER CASE	36	
CASE NET WEIGHT	39.68 lbs	18 kg
CASE GROSS WEIGHT	44.09 lbs	20 kg
CASES PER LEVEL	8	
LEVELS	7	
CASES PER PALLET	56	
CUBIC	71.14 ft ³	2.01 m ³

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





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BOX LABEL

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PUFF PASTRY DOUGH SHEET 16X12
PATE FEUILLETÉE PLAQUE 16X12

US MARKET: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), MARGARINE (PALM OIL, CANOLA OIL, WATER, SUGAR, VEGETABLE MONOGLYCERIDES, SOY LECITHIN, NATURAL FLAVOR, CITRIC ACID, ANNATTO AND TUMERIC, VITAMIN A PALMITATE, VITAMIN D2), WATER, SALT, L-CYSTEINE HYDROCHLORIDE, XYLANASE.
CONTAINS: WHEAT, SOY. MAY CONTAIN: MILK.
PRÉPARÉ POUR / MADE FOR: BRIDOR INC., 1370 GRAHAM BELL, BOUCHERVILLE, QUÉBEC, CANADA J4B 6H5

Ingredients: Unbleached enriched flour, Margarine of canola, palm and modified palm oil (Soy), Water, Salt, L-cysteine hydrochloride, Xylanase.
Contains: Wheat, Soy. **May contain:** Milk.
Ingédients : Farine enrichie non blanchie, Margarine d'huile de canola, de palme et palme modifiée (Soya), Eau, Sel, Chlorhydrate de L-Cystéine, Xylanase.
Contient : Blé, Soya. **Peut contenir:** Lait.

COOKING / SPECIFICATIONS DE CUISSON: Raw. Cook per specifications before consuming / Crou. Cuire selon spécifications avant de consommer.
THAWING TIME / DÉGÉLATION : 30 MIN / THAWING TEMPERATURE : 20 °C (68 °F)
PROOFING TIME / NOT REQUIRED
BAKING OVEN TYPE : CONVECTION / BAKING TIME : 18-20 MIN / BAKING TEMPERATURE : 177 °C (350.6 °F)
LEU DÉGÉLATION : TEMPÉRATURE AMBIANTE / TEMPS DÉGÉLATION : 30 MIN / TEMPÉRATURE CUISSON : 177 °C (350.6 °F)
TYPE DE FOUR : CONVECTION / TEMPS CUISSON : 18-20 MIN / TEMPÉRATURE CUISSON : 177 °C (350.6 °F)
MADE IN CANADA FROM DOMESTIC AND IMPORTED INGREDIENTS.
FABRIQUÉ AU CANADA À PARTIR D'INGRÉDIENTS CANADIENS ET IMPORTÉS.
PRÉPARÉ POUR / MADE FOR: BRIDOR INC., 1370 GRAHAM BELL, BOUCHERVILLE, QUÉBEC, CANADA J4B 6H5

Qty / Quantité: 36
Unit weight / Poids Unitaire : 500 g (17.6 oz)

POIDS NET WT:18 kg (39.7 lb)

10057483521529

EXEMPLE / EXAMPLE	
2020JAN01	0990610
Signification	
Date au jet d'encre sur le coté de la boîte / Inkjet on the side of the box	
2020JAN01: Date d'expiration AAAAMMMJJ / Best before date YYYYMMDD	
099: Jour julien / Julian day	
06: Type de recette / Recipe type	
10: Numéro de palette / Pallet number	