



RTB MINI DECADENT CINNAMON BUN

US

CODE : 52436

GTIN : 10057483524360

REVISION 20 (27-10-2025)

WEIGHT : 50 g / 1.8 oz

BAKING : READY TO BAKE

UNIT/CASE : 80

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CINNAMON CREAM (SUGAR, UNBLEACHED ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID], CINNAMON, SALT, XANTHAN GUM, BUTTER (CREAM), WATER), WATER, BUTTER (CREAM), SUGAR, YEAST, EGGS, LESS THAN 2% OF : SALT, FOOD ENZYMES (AMYLASE, ALPHA-AMYLASE, XYLANASE), WHEAT GLUTEN, ASCORBIC ACID, DRIED EGGS, NONFAT DRY MILK, SOY FLOUR.

ALLERGENS

CONTAINS: WHEAT, EGGS, MILK, SOY.

DELIVERED PRODUCT



BAKED PRODUCT



7 CFR P.66 - National Bioengineered Food Disclosure Standard

Contains ingredient(s) derived from GMO(s) but does not contain a bioengineered food ingredient (B.E.)



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	baked
IN	2.56	2.85	3.15	0.79	0.93	1.06	2.24	2.6	2.95	1.8 oz	1.6 oz
CM	6.5	7.25	8	2	2.35	2.7	5.7	6.6	7.5	50 g	45 g

SCARIFICATION SHAPE : NO CUTS

STORAGE

Shelf life baked product : 48 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 (45g)

Amount per serving

Calories 170

% Daily Value*

Total Fat 8g 10%

Saturated Fat 4.5g 23%

Trans Fat 0g

Cholesterol 20mg 7%

Sodium 200mg 9%

Total Carbohydrate 22g 8%

Dietary Fiber 1g 4%

Total Sugars 6g

Includes 6g Added Sugars 12%

Protein 3g

Vitamin D 0mcg 0%

Calcium 16mg 2%

Iron 1mg 6%

Potassium 36mg 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.

BAKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	25-35 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	14-18 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.	



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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	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	NO	YES	YES



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PACKING SPECS

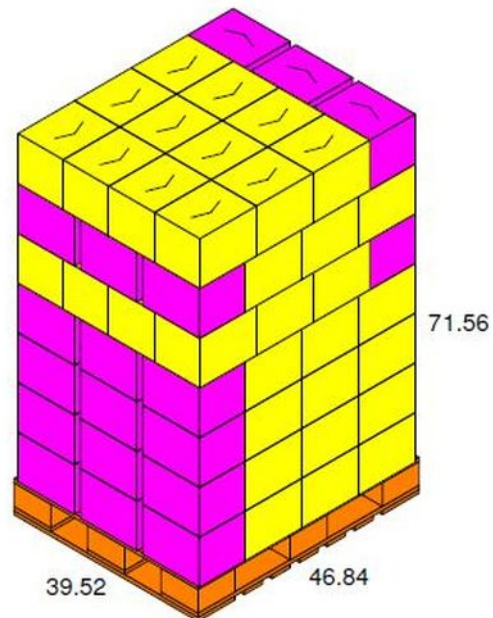
BOX NUMBER	231074	
EXTERIOR	IN	CM
LENGTH	12.4	31.4
WIDTH	9.9	25.2
HEIGHT	9.4	23.8
CUBIC	0.668 ft ³	0.019 m ³
BOX COLOR	BROWN	
BOX BRAND	NO BRAND	
ECT	40	

RETAIL BAGS INCLUDED :	NO
BAG CODE :	
BAG QUANTITY :	
SCC :	
STICKERS INCLUDED :	NO
STICKER CODE :	
NUMBER OF LABELS:	
BOX LINING :	2 BAGS OF 40 UN

SKID SPECS *

UNIT WEIGHT	1.8 oz	50 g
UNITS PER CASE	80	
CASE NET WEIGHT	8.82 lbs	4 kg
CASE GROSS WEIGHT	9.5 lbs	4.31 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.





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MINI BRIOCHE DECADENTE PAC

US MARKET: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CINNAMON CREAM (SUGAR, UNBLEACHED ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID], CINNAMON, SALT, XANTHAN GUM, BUTTER (CREAM), WATER), BUTTER (CREAM), SUGAR, YEAST, EGGS, LESS THAN 2% OF: SALT, FOOD ENZYMES (AMYLASE, ALPHA-AMYLASE, XYLANASE), WHEAT GLUTEN, ASCORBIC ACID, DRIED EGGS, NONFAT DRY MILK, SOY FLOUR.

CONTAINS: WHEAT, EGGS, MILK, SOY.

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

Ingredients: Unbleached enriched flour, Cinnamon cream (sugar, unbleached enriched flour, cinnamon, salt, xanthan gum, butter, water), Water, Butter, Sugar, Yeast*, Liquid whole eggs, Salt, Food enzymes (amylase, alpha-amylase, xylanase), Wheat gluten, A scorbic acid, Dried whole eggs, Skim milk powder, Soy flour. *Order may change.

Contains: Wheat, Eggs, Milk, Soy.

Ingrédients : Farine enrichie non blanchie, Crème cannelle (sucre, farine enrichie non blanchie, cannelle, sel, gomme de xanthane, beurre, eau), Eau, Beurre, Sucre, Levure*, Oeufs entiers liquides, Sel, Enzymes alimentaires (amylase, alpha-amylase, xylana se), Gluten de blé, Acide ascorbique, Poudre d'oeufs entiers, Poudre de lait écrémé, Farine de soya. *L'ordre peut varier.

Contient : Blé, Oeufs, Lait, Soya.

25 097

G88 10:34

Best Before / Meilleur Avant: 2026 JA 02

POIDS NET WT: 4 kg (8.82 lb)

Unit weight / Poids Unitaire : 50 g (1.8 oz)

KEEP FROZEN /
GARDER CONGELÉ
-18°C (0°F)

Ret 13
2025-02-27

COOKING INSTRUCTIONS / SPÉCIFICATIONS DE CUISSON: Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for min. 2 minutes. (Les produits crus et prêts à cuire doivent être cuits pour atteindre une température interne minimale de 77°C (171°F) pendant min. 2 minutes.)

THAWING WHERE: ROOM TEMPERATURE / THAWING TIME: 25-35 MIN / THAWING TEMPERATURE: 20 °C (68 °F)

PROOFING TIME: NOT REQUIRED

BAKING OVER TYPE: CONVECTION / BAKING TIME: 14-18 MIN / BAKING TEMPERATURE: 177 °C (350.6 °F)

LIEU DE CONGÉLATION: TEMPÉRATURE AMBIANTE / TEMPS DE CONGÉLATION: 25-35 MIN / TEMPÉRATURE DE CONGÉLATION: 20 °C (68 °F)

TYPE DE FOUR: CONVECTION / TEMPS CUISSON: 14-18 MIN / TEMPÉRATURE CUISSON: 177 °C (350.6 °F)

REMARKS: THIS PRODUCT IS NOT FOR SALE IN THE UNITED STATES. (REMARQUES: CE PRODUIT N'EST PAS À VENDRE AUX ÉTATS-UNIS.)

FABRIQUE AU CANADA / A PARTIR D'INGRÉDIENTS CANADIENS ET IMPORTÉS.

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

Qty / Quantité: 80

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
(11) 10057483524360 (11) 250726 (10) 1234567
Signification
(11) = 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)