



RTB CHOCOLATE BRIOCHE

US

CODE : 52796

GTIN : 10057483527965

TEMPORARY SPECIFICATIONS
REVISION 04 (20-12-2024)

WEIGHT : 110 g / 3.9 oz

BAKING : READY TO BAKE

UNIT/CASE : 72

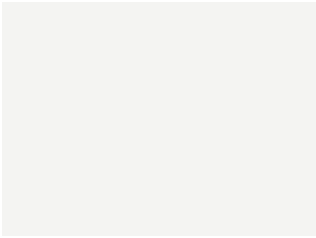
INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CUSTARD CREAM (WATER, CUSTARD CREAM (SUGAR, SKIM MILK, MODIFIED TAPIOCA STARCH, WHEY, NATURAL FLAVOR, BETA CAROTENE), EGGS, UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CULTURED WHEAT STARCH, NATURAL FLAVOR], BUTTER (CREAM), WATER, SEMISWEET CHOCOLATE (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, VANILLA EXTRACT), EGGS, YEAST, SUGAR, LESS THAN 2% OF PARTIALLY SKIMMED MILK (MILK, VIT.A PALMITATE, VIT. D3), SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, NONFAT DRY MILK, SOY FLOUR.

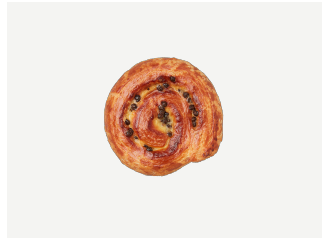
ALLERGENS

CONTAINS: WHEAT, MILK, EGGS, SOY.

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	3.35	3.84	4.33	1.18	1.38	1.57	2.76	3.35	3.94	3.9 oz	3.5 oz
CM	8.5	9.75	11	3	3.5	4	7	8.5	10	110 g	100 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)

BAKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	40-50 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	18-22 MIN
	TEMPERATURE	180°C (356°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

servings per container

Serving size 1 unit (100g)

Amount per serving

Calories 340

% Daily Value*

Total Fat 17g 22%

Saturated Fat 10g 50%

Trans Fat 0g

Cholesterol 60mg 20%

Sodium 330mg 14%

Total Carbohydrate 40g 15%

Dietary Fiber 2g 7%

Total Sugars 14g

Includes 11g Added Sugars 22%

Protein 7g

Vitamin D 0mcg 0%

Calcium 72mg 6%

Iron 2mg 10%

Potassium 181mg 4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.



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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	YES	YES	YES



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PACKING SPECS

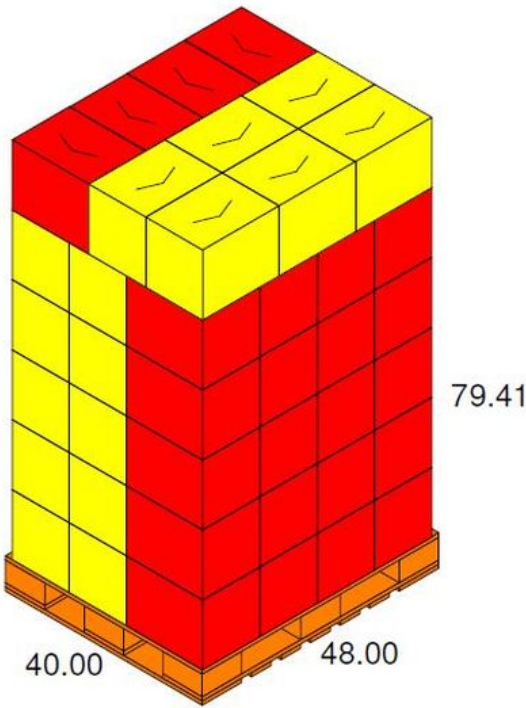
BOX NUMBER	232082	
EXTERIOR	IN	CM
LENGTH	15.5	39.4
WIDTH	11.6	29.4
HEIGHT	12.3	31.3
CUBIC	1.278 ft ³	0.036 m ³
BOX COLOR	BROWN	
BOX BRAND	NO BRAND	
ECT	44	

RETAIL BAGS INCLUDED :	NO
BAG CODE :	
BAG QUANTITY :	
SCC :	
STICKERS INCLUDED :	NO
STICKER CODE :	
NUMBER OF LABELS:	
BOX LINING :	2 BAGS OF 36 UN

SKID SPECS *

UNIT WEIGHT	3.9 oz	110 g
UNITS PER CASE	72	
CASE NET WEIGHT	17.46 lbs	7.92 kg
CASE GROSS WEIGHT	18.43 lbs	8.36 kg
CASES PER LEVEL	10	
LEVELS	6	
CASES PER PALLET	60	
CUBIC	87.54 ft ³	2.48 m ³

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





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BOX LABEL

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RTB CHOCOLATE BRIOCHE
BRIOCHE CHOCOLAT PAC

US MARKET: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CUSTARD CREAM (WATER, CUSTARD CREAM (SUGAR, SKIM MILK, MODIFIED TAPIOCA STARCH, WHEY, NATURAL FLAVOR, BETA CAROTENE), EGGS), UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), CULTURED WHEAT STARCH, NATURAL FLAVOR), BUTTER (CREAM), WATER, SEMISWEET CHOCOLATE (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, VANILLA EXTRACT), EGGS, YEAST, SUGAR, LESS THAN 2% OF PARTIALLY SKIMMED MILK (MILK, VIT. A PALMITATE, VIT. D3), SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, CONTAINS: WHEAT, MILK, EGGS, SOY.
NONFAT DRY MILK, SOY FLOUR.
BRIDOR INC., 1370 GRAHAM BELL, BOUCHERVILLE, QUEBEC, CANADA J4B 6H5

Ingredients: Unbleached enriched flour, Custard cream (water, custard cream (modified milk ingredients, sugar, modified tapioca starch, natural flavour, beta carotene), liquid whole eggs, unbleached enriched flour, cultured wheat starch, natural flavour), Butter, Water, Semi-sweet chocolate (sugar, unsweetened chocolate, cocoa butter, soy lecithin, natural vanilla extract), Liquid whole eggs, Yeast*, Sugar, Partly skimmed milk, Salt, Wheat gluten, Food enzymes (xylanase, amylase), Ascorbic acid, Dried whole eggs, Skim milk powder, Soy flour.*Order may change.

Contains: Wheat, Milk, Eggs, Soy.
Ingrédients : Farine enrichie non blanchie, Crème pâtissière (eau, crème pâtissière (substances laitières modifiées, sucre, amidon de tapioca modifié, arôme naturel, bêta carotène), oeufs entiers liquides, farine enrichie non blanchie, amidon de blé cultivé, arôme naturel), Beurre, Eau, Chocolat mi-sucré (sucre, chocolat non sucré, beurre de cacao, lécithine de soja, extrait naturel de vanille), Oeufs entiers liquides, Levure*, Sucre, Lait partiellement écrémé, Sel, Gluten de blé, Enzymes alimentaires (xy lanase, amylase), Acide ascorbique, Poudre d'oeufs entiers, Poudre de lait écrémé, Farine de soja. * L'ordre peut varier.

Contient : Blé, Lait, Oeufs, Soya.

24353

GB7 1:2:27

Best Before / Meilleur Avant : 2025 SE 14

POIDS NET WT: 7.92 kg (17.46 lb)

Unit weight / Poids unitaire : 110 g (3.88 oz)

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

Rev 03
2024-12-05

52796

RTB CHOCOLATE BRIOCHE
BRIOCHE CHOCOLAT PAC

2 sacs de 36 unités / 2 bags of 36 units

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

TRAWING WHERE: ROOM TEMPERATURE / THAWING TIME: -40:50 MIN / BAKING TEMPERATURE: 180 °C (356 °F)
PROOFING TIME: NOT REQUIRED

BAKING OVEN TYPE: CONVECTION / BAKING TIME: 15:22 MIN / BAKING TEMPERATURE: 180 °C (356 °F)
TEMPERATURE: 180 °C (356 °F) / BAKING TEMPERATURE: 180 °C (356 °F)

TYPE DE FOUR: CONVECTION / TEMPS CUISSON: 15:22 MIN / TEMPÉRATURE CUISSON: 180 °C (356 °F)
TEMPERATURE: 180 °C (356 °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: 72

Unit weight / Poids unitaire : 110 g (3.88 oz)

IMPRIMÉ SUR L'ÉTIQUETTE / PRINTED ON LABEL

Exemple / Example

24303 GB7 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

10:49 = 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) 10057483524001 (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)

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