

GTIN: 10057483420105

TEMPORARY SPECIFICATIONS

REVISION 09 (03-03-2023)

WEIGHT: 68 g / 2.4 oz **BAKING: BAKED** 

CODE: 42010

UNIT/CASE: 90

### **INGREDIENTS LIST**

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, EGGS, YEAST, SUGAR, PARTIALLY SKIMMED MILK (MILK, VIT.A PALMITATE, VIT. D3), SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK. SOY FLOUR.

#### **ALLERGENS**

CONTAINS: WHEAT, EGGS, MILK, SOY. MAY CONTAIN: SESAME, TREE NUTS

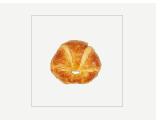
#### **GMO**

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

### **DELIVERED PRODUCT**



### **BAKED PRODUCT**







### PHYSICAL PRODUCT SPECIFICATIONS

		LENGTH			HEIGHT		WIE	TH/DIAMET	TER
	min	target	max	min	target	max	min	target	max
IN	4.34	4.84	5.34	1.76	2.26	2.76	3.83	4.33	4.83
СМ	11.03	12.3	13.57	4.47	5.74	7.01	9.73	11	12.27

UNIT W	/EIGHT
frozen	cooked
2.4 oz	2.4 oz
68 g	68 g

SCARIFICATION SHAPE: NO CUTS

# **STORAGE**

Recommended shelf conditions cooked 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 of freezer:

Maintained freezer temperature between 10 °F and -12 °F ( -12 °C and -24 °C).

### **COOKING SPECIFICATIONS**

BAKING INS	TRUCTIONS	PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	60 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
PRECAL	JTIONS	COOKING MAY VARY ACCORDING TO OVEN MODEL
		Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for minimum 2 minutes.

# **Nutrition Facts**

1 servings per container

Serving size 1 unit (68g)

Amount per serving

Calories	290
9,	6 Daily Value*
Total Fat 15g	19%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 360mg	16%
Total Carbohydrate 31g	11%
Dietary Fiber 1g	4%
Total Sugars 4g	
Includes 3g Added Suga	rs <b>6</b> %
Protein 6g	
Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 2mg	10%

\*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.

Potassium 77mg

2%



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## **ALLERGENS CHARTS**

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

CODE: 42010

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	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 (eg.,Almond, Brazil nut, Cashew, Filbert/hazelnut, Macadamia nut/Bush, Pine nut/ Pinon nut, Pistachio, Walnut, Beech nut, Butternut, Chestnut, Chinquapin, Pecan, Coconut, Ginko nut, Hickory, Lichee, Pili nut and Sheanut or their derivatives eg., nut butters and oils, etc.	NO	YES	YES
Sesame or its derivatives, e.g., paste and oil etc.	NO	YES	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			
Monosodium glutamate	NO	NO	NO
Tartrazine	NO	NO	YES
HVP	NO	NO	NO
Celery	NO	NO	NO
GMO	NO	YES	YES



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## **PACKING SPECS**

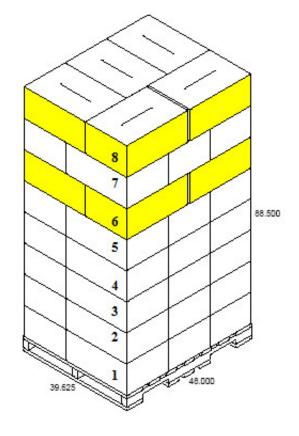
BOX NUMBER	231	018
EXTERIOR	IN	CM
LENGTH	23.6	60.0
WIDTH	16.0	40.6
HEIGHT	10.5	26.7
CUBIC	2.297 ft <sup>3</sup>	0.065 m <sup>3</sup>
BOX COLOR	BRU	JNE
BOX BRAND	SANS M	ARQUE
ECT	4	4

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

# SKID SPECS \*

2.4 oz	68 g
90	)
13.49 lbs	6.12 kg
17.15 lbs	7.78 kg
5	
8	
40	)
98.79 ft³	2.8 m³
	90 13.49 lbs 17.15 lbs 5 8

<sup>\*</sup> Standard skid specs. May vary according to client requirements.





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apolla	42010	3K	42010	BAKED SLICED C&P CROISSANT  42010 CROISSANT COURBE PINCE CUIT TRANCHE
	)		INGREDIENTS FOR CANADIAN MARKET: Ingredients: Unblesched enriched flour, Butter, W	INGREDIENTS FOR CANADIAN MARKET: Indrecedients, Unbesched enriched flour, Biller Water, Louid whole eogs. Yeast, Sugar, Parity skimmed milk, Sall, Wheat gulen, Food
CROIS	BAKED SLICED C&P CROISSANT CROISSANT COURBE PINCE CUIT TRANCHE		enzymes (xylanase, amyl	oncymes (pylanase, amylase), Ascobic acid, Died whole eggs, Skim milk powder, Soy flour
/ Quantité: 90 t weight / Poids	Unitaire: 68a (2.39 oz)		Contains: Wheat, Eggs, N	Contains: Wheat, Eggs, Mills, Soy, May contain: Sesame, Tree nuts.
e weight / Poid	e weight / Poids Caisse: 6.12 Kg (13.49 lb)	Revision: 6	INGRÉDIENTS POUR Ingrèdients: Farine enrich	INGRÉDIENTS POUR MARCHÉ CANADIEN: Ingrédients, Faine enriche non blanchie, Beune, Eau , Geuts entiens liquides, Levue. Sucre, Lait partiellement éctémé, Sel, Gluten de béb.
SFORMED BY: BRIDOR US	SFORMED BY: BRIDOR USA, 2280 INDUSTRIAL WAY, VINELAND, NJ 08360	2023-03-03	Enzymes alimentalites (xy	almisto, amplazo), Actor accomologo, Foutier o coens enteres, Foutier de sis excernes, Famin de soya.
ING SPECIFICATIONS / SF	ING SPECIFICATIONS / SPÉCIFICATIONS DE CUISSON:			
AGELATION LIEU : TEMPERATU GE TEMPS : NON REQUIS	KGELATION LEU : TEMPERATURE AMBUANTE / DECONGELATION TEMPS ; 60 MIN / DECONGELATION TEMPERATURE ; 20 G (68 F) GE TEMPS : NON REQUIS	JRE:20 C (68 F)	Contient : Blé, Oeufs, Lait	Confent: Ble, Oeufs, Lail, Soya. Peut confenir: Sesame, Noix.
NA TYPE FOUR: MON REQUIS NG WHERE: ROOM TEMPERAT NO TIME: NOT REQUIRED SOVEN TYPE: NOT REQUIRED	NO MENES : STORT TEMPERALURS / THAVWING TIME : 60 MIN / THAVMING TEMPERATURE : 20 C (68 F) NO CHAVING TEMPERATURE : 20 C (	KEEP FROZEN GARDER CONGELÉ -18°C (0°F)	INGREDIENTS FOR US MARKET UNBLEACHED ENBICHED FLOUR (W (CHEAM), WATER, EGGS, YEAST, SU ENZYMES (XYLANASE, AMYLASE), A	INGREDIENTS FOR US MARKET: WHELEKCHER BENEGHET DERGY (WHEAT FLOUR, NACIN IRON, THAMIN MONONITRATE, REGELAVIN, FOLIC ACID), BUTTER FOR THE EGGS, TEAST, SUCHE, MENTILLY SKIDMED MEY (ABLE), VIT A PALMITTE, VIT. D9), SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIG ACID, DRED EGGS, SKIM MELK, SOY FLOUR.
(01) 1005748:	(01) 10057483420105 (15) 230830 (10) 1234567		CONTAINS: WHEAT, EGG	CONTAINS: WHEAT, EGOS, MILK, SOY, MAY CONTAIN: SESAME, TRRE NUTS

Qty / Quantité: 90 Unit weight / Poids Unitaire: 68g (2.39 oz) Case weight / Poids Caisse: 6.12 Kg (13.49

TRANSFORMED BY: BRIDOR USA, 2260 INDUSTRIAL WAY, VINELAND, NJ 0

COOKING SPECIFICATIONS / SPÉCIFICATIONS DE CUISSON:

## Exemple/Example 1 073 BB/MA: 2011 DE 09 Signification Imprimé sur étiquette caisse/Printed on the label 11073 ou/or 1073 = date julienne de l'année soit le 73ème jour sur 365 jours de l'année

2011/ Julian Date of the year, the 73th day on 365 days of year 2011 2011 DE 09 = Date d'expiration de X jours après la date de production/ Expiration date of X days after the date of production

THAWING WHERE: ROOM TEMPERATURE / THAWING TIME: 60 MIN / THAWING SHOOFING TIME: 400 TEQURED BAKING OVEN TYPE: NOT REQUIRED