



RTB LEMON DANISH

US

CODE : 52877

GTIN : 10057483528771

TEMPORARY SPECIFICATIONS
REVISION 03 (11-07-2023)

WEIGHT : 100 g / 3.5 oz

BAKING : READY TO BAKE

UNIT/CASE : 84

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), LEMON FILLING (SUGAR, WATER, LEMON JUICE, MODIFIED CORN STARCH, WHEY PROTEIN CONCENTRATE, TURMERIC), BUTTER (CREAM), WATER, YEAST, SUGAR, EGGS, 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



GMO

Contains a Bioengineered Food Ingredient.



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	4.17	4.49	4.72	0.94	1.22	1.34	2.83	3.09	3.35	3.5 oz	3.1 oz
CM	10.6	11.4	12	2.4	3.1	3.4	7.2	7.85	8.5	100 g	88 g

SCARIFICATION SHAPE : BASKET

STORAGE

Shelf life cooked product : 48 hours

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :270 day(s)

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:

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

COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		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	CONVECTION
	TIME	18-22 MIN
	TEMPERATURE	180°C (356°F)
PRECAUTIONS		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 (88g)

Amount per serving

Calories 310

% Daily Value*

Total Fat 14g 18%

Saturated Fat 8g 40%

Trans Fat 0g

Cholesterol 45mg 15%

Sodium 300mg 13%

Total Carbohydrate 40g 15%

Dietary Fiber 1g 4%

Total Sugars 16g

Includes 15g Added Sugars 30%

Protein 6g

Vitamin D 0mcg 0%

Calcium 19mg 2%

Iron 1mg 6%

Potassium 68mg 2%

*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 (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	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			
Monosodium glutamate	NO	NO	NO
Tartrazine	NO	YES	YES
HVP	NO	NO	NO
Celery	NO	NO	NO
GMO	YES	YES	YES



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PACKING SPECS

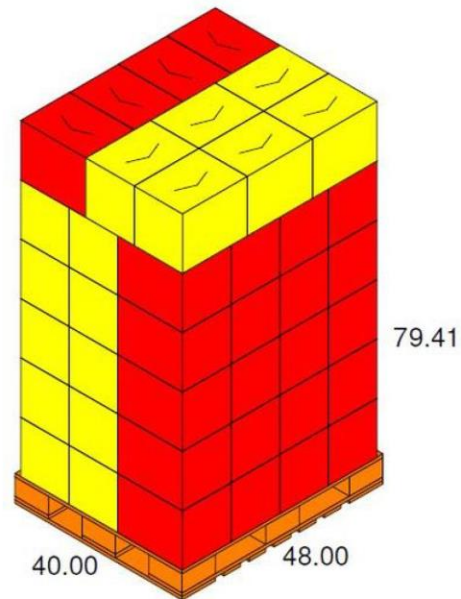
BOX NUMBER	232082	
EXTERIOR	IN	CM
LENGTH	15.5	39.4
WIDTH	11.6	29.4
HEIGHT	12.3	31.3
CUBIC	1.278 ft ³	0.036 m ³
BOX COLOR	BRUNE	
BOX BRAND	SANS MARQUE	
ECT	44	

RETAIL BAGS INCLUDED :	NO
BAG CODE :	
BAG QUANTITY :	
SCC :	
STICKERS INCLUDED :	NO
STICKER CODE :	
NUMBER OF LABELS:	
BOX LINING :	2 BAGS OF 42 UN

SKID SPECS *

UNIT WEIGHT	3.5 oz	100 g
UNITS PER CASE	84	
CASE NET WEIGHT	18.52 lbs	8.4 kg
CASE GROSS WEIGHT	20.19 lbs	9.16 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



52877

RTB LEMON DANISH
DANOISE CITRON PAC
2 bags of 42 units / 2 bags of 42 units



Revision: 3
2023-07-11

Qty / Quantité: 84
Unit weight / Poids Unitaire: 100 g (3.5 oz)
Case weight / Poids Caisse: 8.4 kg (18.5 lb)

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

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

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.

COOKING SPECIFICATIONS / SPECIFICATIONS DE CUISSON:
DECONGELATION / LIEU : TEMPERATURE AMBIANTE / DECONGELATION TEMPS : 60 MIN / THAWING TEMPERATURE : 18°C (64°F)
ETUVEAGE TEMPS : NON REQUIS
CUISSON TYPE FOUR : CONVECTION / CUISSON TEMPS : 18-22 MIN / CUISSON TEMPERATURE : 180°C (356°F)
THAWING TEMPERATURE : 18°C (64°F)
PROOFING TIME : NOT REQUIRED
BAKING OVEN TYPE : CONVECTION / BAKING TEMPS : 18-22 MIN / BAKING TEMPERATURE : 180°C (356°F)

RTB LEMON DANISH
DANOISE CITRON PAC

52877

INGREDIENTS FOR CANADIAN MARKET:
Ingredients: Unbleached enriched flour, Lemon filling (sugar, water, lemon juice, modified corn starch, whey protein concentrate, lactic acid, butter, water, yeast), Sugar, Liquid whole eggs, Partly skimmed milk, Salt, Wheat gluten, Food enzymes (xylanase, amylase), Ascorbic acid, Dried whole eggs, Skim milk powder, Soy flour.

Contient: Wheat, Milk, Eggs, Soy.

INGRÉDIENTS POUR MARCHÉ CANADIEN:
Ingrédients : Farine enrichie non blanchée, Crème citron (sucre, eau, jus de citron, amidon de maïs modifié, protéine de lactosérum concentrée, beurre, eau, levure), Sucre, Œufs entiers partiellement skimmés, Sel, Gluten de blé, E-enzymes alimentaires (xylanase, amylase), Acide ascorbique, Poudre d'œufs entiers, Poudre de lait skimmé, Farine de soja.

Contient : Blé, Lait, Œufs, Soja.

INGREDIENTS FOR US MARKET:
UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), LEMON FILLING (SUGAR, WATER, LEMON JUICE, MODIFIED CORN STARCH, WHEY PROTEIN CONCENTRATE, TURMERIC, BUTTER, WATER, YEAST), SUGAR, LIQUID WHOLE EGGS, PARTLY SKIMMED MILK, SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, NONFAT DRY MILK, SOY FLOUR.

CONTAINS WHEAT, MILK, EGGS, SOY.

Exemple/Example
11073 10:05 BB/MA : 2011 SE 10
Signification
Date au jet d'encre sur le côté de la boîte / Inkjet on the side of the box <u>11</u> = 2011, Année de fabrication/year of production <u>073</u> = date julienne de l'année soit le 73e jour sur 365 jours de l'année 2011 / Julian Date of the year, the 73th day on 365 days of year 2011 <u>10:05</u> = heure d'emballage du produit / Product packing hours <u>BB/MA : 2011 SE 10</u> = Date d'expiration de X jours après la date de production/Expiration date of X days after the date of production