



PB FRENCH HALF BAGUETTE

CA

CODE : 6376

GTIN : 10057483063760

REVISION 14 (28-03-2022)

WEIGHT : 170 g / 6 oz

BAKING : PARBAKED

UNIT/CASE : 32

INGREDIENTS LIST

Ingredients: Unbleached enriched flour, Water, Salt, Yeast, Malted wheat flour, Ascorbic acid, Food enzymes (xylanase, glucose oxidase, lipase, alpha-amylase).

ALLERGENS

Contains: Wheat, Barley. May contain: Sesame, Milk, Eggs, Soy.

DELIVERED PRODUCT



BAKED PRODUCT



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	11.5	12	12.5	1.5	1.75	2	2.4	2.65	2.9	6 oz	5.3 oz
CM	29.21	30.48	31.75	3.81	4.45	5.08	6.1	6.74	7.37	170 g	150 g

SCARIFICATION SHAPE : DIAGONAL

QUANTITY OF SCARIFICATIONS : 2

STORAGE

Shelf life cooked product : 24 hours

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :365 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)

Nutrition Facts Valeur nutritive

Per 1/2 bread (75 g)
pour 1/2 pain (75 g)

Calories 220	% Daily Value*
Fat / Lipides 1.5 g	2 %
Saturated / saturés 0.3 g	
+ Trans / trans 0 g	2 %
Carbohydrate / Glucides 43 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 8 g	
Cholesterol / Cholestérol 0 mg	
Sodium 350 mg	15 %
Potassium 100 mg	3 %
Calcium 10 mg	1 %
Iron / Fer 2.5 mg	14 %

* 5% or less is a little.

15% or more is a lot

* 5 % ou moins c'est peu.

15 % ou plus c'est beaucoup

COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	8-10 MIN
	TEMPERATURE	190°C (374°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.



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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.	NO	NO	YES
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	NO	NO	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.	NO	NO	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
Mustard or its derivatives, e.g., mustard seeds, mustard flour, ground mustard, prepared mustard etc New Regulations coming into force on August 4, 2012, will include mustard	NO	NO	NO
Sulphites, e.g., sulphur dioxide and sodium metabisulphites etc.	NO	NO	NO
Gluten or its derivatives eg., rye, oat, wheat, barley, triticale, spelt	YES	YES	YES
ADDITIONAL INFORMATION			
Monosodium glutamate	NO	NO	NO
Tartrazine	NO	NO	NO
HVP	NO	NO	NO
Celery	NO	YES	YES
GMO	NO	YES	YES



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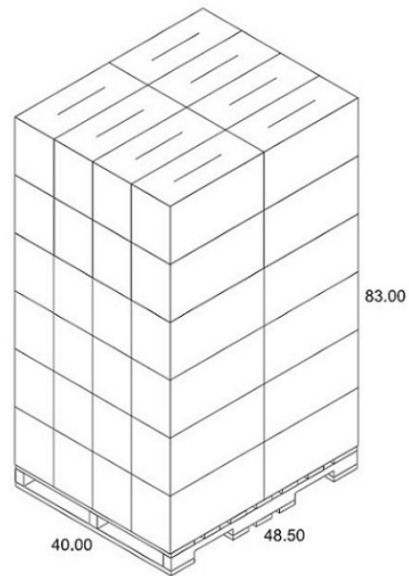
PACKING SPECS

BOX NUMBER	230038	
EXTERIOR	IN	CM
LENGTH	24.3	61.6
WIDTH	10.0	25.4
HEIGHT	13.0	33.0
CUBIC	1.824 ft ³	0.052 m ³
BOX COLOR	BRUNE	
BOX BRAND	SANS MARQUE	
ECT	ECT40	

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

SKID SPECS *

UNIT WEIGHT	6 oz	170 g
UNITS PER CASE	32	
CASE NET WEIGHT	11.99 lbs	5.44 kg
CASE GROSS WEIGHT	13.85 lbs	6.28 kg
CASES PER LEVEL	8	
LEVELS	6	
CASES PER PALLET	48	
CUBIC	92.13 ft ³	2.61 m ³



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



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BOX LABEL



Revision: 8
2022-03-28

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

COOKING SPECIFICATIONS / SPÉCIFICATIONS DE CUISSON:
RECONGELATION LIÉU / NON REQUIS
CUISSON TYPE FOUR: CONNECTION / CUISSON TEMPS : 8-10 MIN / CUISSON TEMPERATURE : 190 C (374 F)

THAWING WHERE: NOT REQUIRED
BAKING OVEN TYPE: CONNECTION / BAKING TIME : 8-10 MIN / BAKING TEMPERATURE : 190 C (374 F)

6376

**PB FRENCH HALF BAGUETTE
DEMI-BAGUETTE FRANÇAISE PC**

Qty / Quantité: 32
Unit weight / Poids Unitaire: 170 g (6.0 oz)
Case weight / Poids Caisse: 5.44 kg (11.99 lb)

PRODUCT OF CANADA
PRODUIT DU CANADA
BRIDOR INC., 1370 GRAHAM BELL, BOUCHERVILLE, QUEBEC, CANADA J4B 6H5

COOKING SPECIFICATIONS / SPÉCIFICATIONS DE CUISSON:
RECONGELATION LIÉU / NON REQUIS
CUISSON TYPE FOUR: CONNECTION / CUISSON TEMPS : 8-10 MIN / CUISSON TEMPERATURE : 190 C (374 F)

THAWING WHERE: NOT REQUIRED
BAKING OVEN TYPE: CONNECTION / BAKING TIME : 8-10 MIN / BAKING TEMPERATURE : 190 C (374 F)

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**PB FRENCH HALF BAGUETTE
DEMI-BAGUETTE FRANÇAISE PC**

INGREDIENTS FOR CANADIAN MARKET:
Ingredients: Unbleached enriched flour, Water, Salt, Yeast, Malted wheat flour, Ascorbic acid, Food enzymes (xylanase, glucose oxidase, lipase, alpha-amylase).

Contains: Wheat, Barley. May contain: Sesame, Milk, Eggs, Soy.

INGREDIENTS POUR MARCHÉ CANADIEN:
Ingredients: Farine enrichie non blanchée, Eau, Sel, Levure, Farine de blé malté, Acide ascorbique, Enzymes alimentaires (xylanase, glucose-oxydase, lipase, alpha-amylase).

Contient: Blé, Orge. Peut contenir: Sésame, Lait, Œufs, Soja.

INGREDIENTS FOR US MARKET:
UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SALT, YEAST, MALTED WHEAT FLOUR, ASCORBIC ACID, FOOD ENZYMES (XYLANASE, GLUCOSE OXIDASE, LIPASE, ALPHA-AMYLASE), MALTED BARLEY FLOUR.

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

Exemple/Example
11073 E 09 :54 BB/MA : 2011 DE 09
Signification
Date au jet d'encre sur le côté de la boîte/ Printed on the side of the box <u>11073</u> = date julienne de l'année soit le 73ème jour sur 365 jours de l'année 2011/ Julian Date of the year, the 73rd day on 365 days of year 2011 E = ligne de production où le produit a été fabriqué/ production line where the product was manufactured <u>09:54</u> = heure d'emballage du produit / Product packing hours <u>2011 DE 09</u> = Date d'expiration de X jours après la date de production/ Expiration date of X days after the date of production