



PRODUCT SPECIFICATION SHEET

•

Croissants

Danish

Puff Pastry

European Breads

Garlic Breads

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Foodservice

Private Label Retail

Le Bon Croissant
720 Burnhamthorpe Rd. W.
Unit #27
Mississauga, Ontario
Canada L5C 3G1

Tel: (905) 270-9840
Fax: (905) 270-3001

Le Bon Croissant Garlic Bread

06509
LBC Retail Brand



PRODUCT CODE:	06509
PRODUCT DESCRIPTION:	Trans-fat free, par-baked, frozen garlic baguette made with real chopped garlic.
UNIT WEIGHT:	325g each / 11.50oz. each
SCC:	10770487065099
QUANTITY PER CASE:	30 loaves per case, individually wrapped in shrink-film
INGREDIENTS:	BREAD: UNBLEACHED WHEAT FLOUR, WATER, RYE FLOUR, SALT, YEAST, CANOLA OIL, CALCIUM PROPIONATE, MALT FLOUR, LACTIC ACID, POTATO STARCH, ACETIC ACID, ASCORBIC ACID. MAY CONTAIN SOYA LECITHIN. SPREAD: NON-HYDROGENATED MARGARINE (CONTAINS SOY AND MILK), CANOLA OIL, WATER, SALT, CHOPPED GARLIC*, CHOPPED HERBS*. (DEHYDRATED, MAY CONTAIN SULPHITES).
CODE DATING:	<u>On Each Loaf:</u> Best Before date randomly stamped in black as Julian Code Date dddy . <u>On Each Shipping Case:</u> Best Before dd/mm/yy.
PREP INSTRUCTIONS:	Microwave not recommended. Always remove packaging before cooking. Conventional Oven: Preheat oven to 350°F (175°C). Heat garlic bread on a tray for 10-12 minutes or until heated through, depending on desired crispness, and until spread has melted. Ovens vary in power. These instructions are guidelines only. Grilling Instructions: Thaw garlic bread. Pre-heat grill rack over medium-hot coals. Place loaf on (or wrap in) aluminum foil and grill for 9-12 minutes or until cooked through, depending on desired crispness and until spread has melted. Turn often to avoid burning. If desired, open loaf and place on grill open side down for 1 minute to toast.
STORAGE & HANDLING:	Keep frozen
SHELF LIFE:	365 days in freezer in original packaging.
SIZE:	14.50" long (±0.50") x 3.00" wide (±0.25") x 2.75" high (±0.25")
REGULATORY COMPLIANCE:	Kosher (Dairy) Approved Conforms to Food and Drugs Act of Canada

Effective: February 11, 2010

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MICROBIOLOGY LIMITS:	Aerobic Plate Count.....	10,000 cfu/g
	Yeast and Mould.....	<500 cfu/g
	Coliforms.....	<100 cfu/g
	E.Coli, Salmonella, Staphylococcus Aureus and Listeria monocytogenes.....	Negative

NUTRITIONAL DATA: (Per 57g slice)	Energy.....	170 Calories
	Fat.....	6g 9%
	Saturates.....	1.5g 7%
	Trans Fats.....	0g
	Cholesterol.....	0mg
	Sodium.....	310mg 13%
	Carbohydrates.....	25g 8%
	Fibre.....	1g 4%
	Sugars.....	2g
	Protein.....	5g
Vitamin A.....	2%	
Vitamin C.....	0%	
Calcium.....	4%	
Iron.....	15%	

CASE DIMENSIONS: 16.75"L x 13"W x 14.75"H

CASE CUBE: 1.89 cubic feet

CASE GROSS WEIGHT: 23.06 lbs. / 10.48 kg.

PALLET CONFIG.: 8 tie x 5 high = 40 cases per pallet

PALLET DIMENSIONS: 48"L x 40"W x 78.75"H

QUALITY SYSTEM: This product manufactured in accordance with Good Manufacturing Practices (GMPs) and in a HACCP-certified facility.

Research & Development Date

Quality Assurance Date

Effective: February 11, 2010

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Revision: 00

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