



PRODUCT SPECIFICATION SHEET

•
Croissants

Danish

Puff Pastry

European Breads

Garlic Breads

•
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 Toast

06511

LBC Retail Brand



PRODUCT CODE:	06511
PRODUCT DESCRIPTION:	Trans-fat free, par-baked, frozen garlic toast slices made with real chopped garlic and herbs.
UNIT WEIGHT:	325g each / 11.50oz. each
UPC:	070487065113
SCC:	00770487065112
QUANTITY PER CASE:	12 cartons per case (8 slices each retail carton)
INGREDIENTS:	BREAD INGREDIENTS: UNBLEACHED WHEAT FLOUR, WATER, RYE FLOUR, SALT, YEAST, CANOLA OIL, MALT FLOUR, LACTIC ACID, POTATO STARCH, ASCORBIC ACID, CALCIUM PROPIONATE. MAY CONTAIN SOYA LECITHIN. SPREAD: NON-HYDROGENATED MARGARINE (CONTAINS SOY AND DAIRY), CANOLA OIL, WATER, SALT, CHOPPED GARLIC (DEHYDRATED, MAY CONTAIN SULFITES), HERBS.
CODE DATING:	<u>On Each Carton:</u> stamped in black as Julian Code Date ddy on glued flap (short side of carton). <u>On Each Shipping Case:</u> Best Before dd/mm/yy.
PREP INSTRUCTIONS:	Microwave not recommended. Always remove packaging before cooking. Promptly replace unused portions in freezer. Ovens vary in power. These instructions are guidelines only. Conventional Oven / Toaster Oven: Preheat oven to 425°F (220°C). Arrange desired number of slices on an un-greased baking pan with sides. Place baking pan in center of oven. Heat 8-10 minutes or until heated through to desired crispness. (Toaster Oven: Toast on one side 6-8 minutes, turning bread over halfway through, until toasted on both sides.) Grilling Instructions Thaw toast slices. Pre-heat grill rack over medium-hot coals. Arrange desired number of toast slices on pre-heated grill rack. Grill uncovered for about 1-3 minutes on each side or until heated through and golden brown.
STORAGE & HANDLING:	Keep frozen
SHELF LIFE:	365 days in freezer in original packaging.

Effective: February 11, 2010

Page 1 of 2

These specifications do not constitute a contract between Le Bon Croissant and customer. This product information is provided by Le Bon Croissant for informational purposes only. No representation, guarantee or warranty is provided by Le Bon Croissant as to the accuracy of completeness of any information provided in these specifications.



PRODUCT SPECIFICATION SHEET

•
Croissants

Danish

Puff Pastry

European Breads

Garlic Breads

•
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 Toast

06511

LBC Retail Brand

SIZE (EACH SLICE): 4.25" long (±0.25") x 3.70" high (±0.25") x 0.875" thick (±0.25")

REGULATORY COMPLIANCE: Kosher (Dairy) Approved
Conforms to Food and Drugs Act of Canada

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: Energy..... 120 Calories
Fat..... 4.5g 7%
(Per 41g slice) Saturates..... 1g 5%
Trans Fats..... 0g
CLAIMS: Cholesterol..... 0mg
- Free of trans fat Sodium..... 220mg 9%
- Low in saturated fat Carbohydrates..... 18g 6%
- Free of cholesterol Fibre..... 1g 3%
- Source of energy Sugars..... 2g
Protein..... 3g
Vitamin A..... 2%
Vitamin C..... 0%
Calcium..... 2%
Iron..... 10%

CASE DIMENSIONS: 21.38"L x 9.19"W x 10.69"H, 1.23 cubic feet

CASE GROSS WT.: 11.76 lbs. / 5.34 kg.

PALLET: 8 tie x 7 high = 56 cases per pallet, 80"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
Page 2 of 2
Revision: 00
These specifications do not constitute a contract between Le Bon Croissant and customer. This product information is provided by Le Bon Croissant for informational purposes only. No representation, guarantee or warranty is provided by Le Bon Croissant as to the accuracy of completeness of any information provided in these specifications.