



PRODUCT SPECIFICATION SHEET

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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
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Baked Frozen Cinnamon Bun

Margarine Dough

3.50 oz. / 99g

4-Packs



PRODUCT CODE:	02120
PRODUCT DESCRIPTION:	Four baked cinnamon buns packaged in premium aluminum tray with clear PET lid. Buns are glazed and ready to sell or you can top with your preferred icing.
PACKAGING INFO:	Aluminum tray can be frozen, re-heated in conventional oven or microwave. Lid is clear PET.
UNIT WEIGHT:	3.50 oz. / 99g
SCC:	10770487021207
QUANTITY PER CASE:	12 4-packs (48 buns per case)
MAJOR APPLICATIONS:	<u>Retail:</u> In-store bakeries <u>Foodservice:</u> Resell 4-pack or serve individual buns
REGULATORY COMPLIANCE:	Kosher (Dairy) Approved Conforms to Food and Drugs Act of Canada
STORAGE & HANDLING:	Keep frozen
SHELF LIFE:	180 days in freezer in original packaging, 5 days in ambient temperature in original packaging.
CASE DIMENSIONS:	16.38"L x 10.25"W x 15.00"H, 1.46 cubic feet
CASE GROSS WEIGHT:	12.54 lbs. / 5.70 kg.
PALLET CONFIG.:	9 tie x 3 high = 27 cases, 50"H
QUALITY SYSTEM:	This product manufactured in accordance with Good Manufacturing Practices (GMPs) and in a HACCP-certified facility.

Effective: September 23, 2009

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Margarine Dough

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ENGLISH INGREDIENTS: UNBLEACHED ENRICHED WHEAT FLOUR, NON-HYDROGENATED MARGARINE (SOYBEAN OIL, MODIFIED PALM OIL, CANOLA OIL, WATER, SALT, WHEY POWDER, SOYA LECITHIN, MONOGLYCERIDES, NATURAL FLAVOUR, COLOUR, VITAMIN A PALMITATE, CITRIC ACID, VITAMIN D3), WATER, ICING SUGAR (SUGAR, CORN STARCH), YELLOW SUGAR, SUGAR, SKIM MILK POWDER, EGGS, CINNAMON, YEAST, SALT, DOUGH CONDITIONER (GUAR GUM, WHEAT FLOUR, DIACETYL TARTARIC ACID ESTERS OF MONO-DIGLYCERIDES, DEXTROSE, MALT FLOUR, VEGETABLE OIL, CALCIUM CARBONATE, ASCORBIC ACID, ENZYMES), DOUGH CONDITIONER (WHEAT FLOUR, CALCIUM SULFATE, SALT, ENZYMES), BUTTER FLAVOUR, COLOR WATER, COLOR (TARTRAZINE YELLOW #5, AMARANTH RED #2), CITRIC ACID, SODIUM BENZOATE, FLAVOUR. Contains Egg, Milk, Soy, Wheat.

FRENCH INGREDIENTS: FARINE NON-BLANCHIE ENRICHIE, MARGARINE NON-HYDROGENEE (HUILE DE SOYA, HUILE DE CANOLA, HUILE DE PALME MODIFIEE, EAU, SEL, POUVRE DE LAIT, LECITHINE DE SOYA, MONOGLYCERIDES, SAVEUR NATURELLE, COLORANT, PALMITATE DE VITAMINE A, ACIDE CITRIQUE, VITAMINE D3), EAU, SUCRE GLACE (SUCRE, AMIDON DE MAIS), SUCRE JAUNE, SUCRE, POUVRE DE LAIT ECREME, OEUFS, CANNELLE, LEVURE, SEL, MELANGE DE FARINE (GOMME DE GUAR, FARINE DE BLE, ESTER TARTRIQUE DES MONO-DIGLYCERIDES ACETYLEES, DEXTROSE, FARINE DE MALT, HUILE VEGETALE, ACIDE ASCORBIQUE, ENZYMES), AMELIORANT DE PATE (FARINE DE BLE, SULFATE DE CALCIUM, SEL, ENZYMES), ESSENCE DE BUERRE, COULEUR EAU, COLORANT (TARTRAZINE JAUNE #5, ROUGE AMARANTE #2), ACIDE CITRIQUE, BENZOATE DE SODIUM., FLAVEUR. Contient Oeuf, Lait, Soja, Blé.

CODE DATING:

Packing Date = 4-digit day code where first three digits represent Julian date followed by last digit which represents year.

Batch Number = dough letter code "BB" + mixing date as Julian Code + sequential serial number of batch

For example: 3377 BB 3367 11:

3377 = Packed on December 3/07

BB = Buns Baked

3367 = Produced December 2/07

11 = Batch 11

MICROBIOLOGY LIMITS (MAXIMUMS):

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

PREPARATION INSTRUCTIONS FOR END CUSTOMER:

- Remove clear lid from aluminum tray.
- Place tray containing buns in oven at **350°F (180°C)** and heat for 3-5 minutes or until warm throughout.

Nutrition Facts

Valeur nutritive

Serving Size (95 g) / Portion (95 g)

Servings Per Container 4

Portions par contenant 4

Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 360	
Fat / Lipides 16 g	25 %
Saturated / saturés 4.5 g	24 %
+ Trans / trans 0.2 g	
Cholesterol / Cholestérol 10 mg	
Sodium / Sodium 260 mg	11 %
Carbohydrate / Glucides 38 g	13 %
Fibre / Fibres 2 g	8 %
Sugars / Sucres 26 g	
Protein / Protéines 6 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	6 %
Calcium / Calcium	10 %
Iron / Fer	15 %

Research & Development

Date

Quality Assurance

Date

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