



TECHNICAL DATA 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

Raw Frozen Butter Cinnamon Bun

Plain, 4.50oz. / 128g
Foodservice Pack



PRODUCT DESCRIPTION: Made with imported cinnamon and real butter, this cinnamon bun is a decadent treat. Thaw, proof and bake.

UNIT WEIGHT: 4.50 oz. / 128g (Tolerance: +0.2 oz. / +6g)

PRODUCT CODE: 02544

SCC: 10770487025441

QUANTITY PER CASE: 100 (25 units per layer x 4 layers separated by silicone paper)

MAJOR APPLICATIONS: Retail: In-store bakeries
Institutional: Cafeteria breakfast buffets
Foodservice: Hotel / banquet hall / restaurant / café breakfast service

INGREDIENTS:

CINNAMON BUN: UNBLEACHED ENRICHED WHEAT FLOUR, WATER, BUTTER, SUGAR, EGGS, SKIM MILK POWDER, YEAST, CINNAMON, SALT, DOUGH CONDITIONER (WHEAT FLOUR, MALTED WHEAT FLOUR, ENZYMES, ASCORBIC ACID), COLOR [WATER, COLOR (TARTRAZINE YELLOW #5, AMARANTH RED #2), CITRIC ACID, SODIUM BENZOATE].

PAIN À LA CANNELLE: FARINE ENRICHIE NON-BLANCHIE, EAU, BUERRE, SUCRE, OEUFS, POUDRE DE LAIT ECREME, LEVURE, CANNELLE, SEL, AMELIORANT DE PAIN (FARINE DE BLE, FARINE DE BLE MALTEE, ENZYMES, ACIDE ASCORBIQUE), COULEUR [EAU, COLORANT (TARTRAZINE JAUNE #5, ROUGE AMARANTE #2), ACIDE CITRIQUE, BENZOATE DE SODIUM].

STANDARD CREAM CHEESE ICING (DISCLAIMER: THIS PRODUCT IS NOT SUPPLIED BY LE BON CROISSANT AND ITS INGREDIENTS AND ALLERGENS COULD CHANGE AT ANY TIME): ICING SUGAR, MARGARINE, CREAM CHEESE, VANILLA, LEMON JUICE, WATER.

GLAÇAGE DE FROMAGE FRAIS À TARTINER (AVERTISSEMENT: CE PRODUIT N'EST PAS FOURNI PAR LE BON CROISSANT ET SES INGRÉDIENTS ET ALLERGENES PEUT ÊTRE CHANGÉ À N'IMPORTE QUEL MOMENT): SUCRE GLACE, MARGARINE, FROMAGE EN CRÈME, VANILLE, JUS DE CITRON, EAU.

ALLERGENS / ALLERGÈNES: WHEAT, EGG, MILK / BLÉ, OEUFS, LAIT.
MAY CONTAIN SOY / PEUT CONTENIR SOJA.

STORAGE & HANDLING: Keep frozen

SHELF LIFE: 90 days in freezer in original packaging.

SIZE: 2.50" diameter (±0.25") x 1.50" high (±0.25")

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

Effective: 5 Oct 2010

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TECHNICAL DATA SHEET

Nutrition Facts	
Valeur nutritive	
Serving Size (128 g) / Portion (128 g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 430	
Fat / Lipides 17 g	26 %
Saturated / saturés 13 g	70 %
+ Trans / trans 1 g	
Cholesterol / Cholestérol 55 mg	
Sodium / Sodium 430 mg	18 %
Carbohydrate / Glucides 63 g	
Fibre / Fibres 3 g	12 %
Sugars / Sucres 24 g	
Protein / Protéines 9 g	
Vitamin A / Vitamine A	15 %
Vitamin C / Vitamine C	6 %
Calcium / Calcium	6 %
Iron / Fer	25 %

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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 "BF" + mixing date as Julian Code + sequential serial number of batch
 For example: 3377 BF 3367 11:
 3377 = Packed on December 3/07
 BF = Bun Freezing
 3367 = Dough Produced December 2/07
 11 = Batch 11

QUALITY SYSTEM:

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

PREPARATION INSTRUCTIONS:

- Place raw buns in the cups of a **muffin tray** with extra large cups or in baking tray with sides leaving a **2-inch space** between each bun. (If not a non-stick pan, grease pan. If you use additional cinnamon-sugar glaze-filling, spread this on top of each bun now.)
- Let **thaw** at room temp (about 1 hour) or in fridge overnight.
- Place in **proof**er for 30-45 minutes at 90°F (32°C) and 65% humidity until they grow to 1-and-a-half-times original size.
- Preheat oven to **180°C / 350°F** (convection oven).
- Bake for about 15 minutes** until golden brown and 2x original size.
- Don't cool.** Immediately place an empty, flat tray (or selling tray / container) on top of baking tray and turn both trays upside down. Sticky buns will fall out on tray and melted filling will drip on top of each bun.
- If covering in a clamshell, let buns cool first.

CAUTION

- Never re-freeze an unbaked frozen cinnamon bun that has been thawed.
- Once a case is opened, protect the buns from freezer burn with a plastic bag.
- Do not leave an opened case of raw buns out of the freezer for more than 5 minutes.
- Proof box temperature, oven temperature and oven baking time all may vary; occasionally, check the temperature with an oven thermometer.

MICROBIOLOGY LIMITS (MAXIMUMS):

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

CASE INFO:

17"L x 15"W x 6" H, 0.89 cubic feet

CASE GROSS WEIGHT:

29.58 lbs. / 13.44 kg.

PALLET INFO:

6 tie x 10 high = 60 cases per pallet, 48"L x 40"W x 71"H

Research & Development

Date

Quality Assurance

Date

Effective: 5 Oct 2010

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Revision: 00

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