



TECHNICAL DATA 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
Fax: (905) 270-3001

Raw-Frozen Puff Pastry Squares

2.25" x 2.25"
Foodservice Pack

PRODUCT CODE:	03008
PRODUCT DESCRIPTION:	Puff pastry dough measuring 2.25" x 2.25". Thaw, fill with desired filling then bake; no proofing required.
SCC:	10770487030087
SHAPE:	Square
SIZE:	2.25" (+0.25") x 2.25" (+0.25")
UNIT WEIGHT:	0.46 oz. / 13g (Tolerance: -2g / +1g)
QUANTITY PER CASE:	528 = 24 per layer x 22 layers (layers are separated by parchment paper)
MAJOR APPLICATIONS:	<u>Foodservice:</u> Thaw then fill with desired filling. No proofing required. Use to create appetizers (e.g. mushroom puffs) or desserts (i.e. mini apple strudel, mini chocolate puffs). Bake until filling is cooked through and pastry is flaky and golden-brown.
INGREDIENTS:	UNBLEACHED ENRICHED WHEAT FLOUR, WATER, VEGETABLE SHORTENING [MODIFIED PALM OIL, CANOLA OIL, COLOUR (ANNATTO), CITRIC ACID], SUGAR, SALT, CANADIAN WHEAT GLUTEN, CALCIUM PROPIONATE, DOUGH CONDITIONER (WHEAT STARCH, CALCIUM CARBONATE, SILICONE DIOXIDE, L-CYSTEINE HYDROCHLORIDE). FARINE ENRICHIE NON-BLANCHIE, EAU, GRAISSE VEGETALE [HUILE DE PALME MODIFIEE, HUILE DE CANOLA, COLORANT (ROUCOU), ACIDE CITRIQUE], SUCRE, SEL, GLUTEN DE BLE CANADIEN, PROPIONATE DE CALCIUM, AMELIORANT DE PATE (AMIDON DE BLE, CARBONATE DE CALCIUM, DIOXIDE DE SILICON, L-CYSTEINE HYDROCHLORIDE).
ALLERGENS:	WHEAT / BLÉ
CODE DATING: (on white shipping label)	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 "P" + mixing date as Julian Code + sequential serial number of batch For example: 3377 P 3367 11: 3377 = Packed on December 3/07 P = Puff Pastry 3367 = Produced December 2/07 11 = Batch 11

Effective: July 23, 2010

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Nutrition Facts Valeur nutritive

Amount Teneur	% Daily Value % valeur quotidienne
Serving Size (13 g) / Portion (13 g)	
Calories / Calories 50	
Fat / Lipides 3.5 g	5 %
Saturated / saturés 2 g + Trans / trans 0 g	10 %
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 35 mg	1 %
Carbohydrate / Glucides 5 g	2 %
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	
Protein / Protéines 1 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0 %
Iron / Fer	2 %

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REGULATORY COMPLIANCE:	Kosher (Dairy) Approved Conforms to Food and Drugs Act of Canada
STORAGE & HANDLING:	Keep frozen
SHELF LIFE:	365 days (one year) in freezer in original packaging.
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 Salmonella, Listeria monocytogenes Negative
CASE DIMENSIONS:	10.5"L x 15.75"W x 3.04"H (Inside)
CASE CUBE:	0.29 cubic feet
CASE GROSS WEIGHT:	15.13 lbs. / 6.88 kg.
STANDARD PALLET CONFIGURATION:	6 tie x 10 high = 60 cases per pallet
PALLET DIMENSIONS:	48"L x 40"W x 37.9"H (including 5" pallet)
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: July 23, 2010

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Revision: 00

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