



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 Sheets

10" x 22"
Foodservice Pack



PRODUCT CODE:	03015
PRODUCT DESCRIPTION:	Rectangular-shaped puff pastry dough measuring 10" x 22", packed 20 sheets per case. Dough sheets are separated by parchment paper. Bake from frozen; no proofing required.
SHAPE:	Rectangular
UNIT WEIGHT:	18.00 oz. / 510g (Tolerance: +2.50oz. / +70g)
SCC:	00770487030156
QUANTITY PER CASE:	20
MAJOR APPLICATIONS:	Foodservice: Cut dough to size to create customized items. Use to create mains (e.g. beef wellington, salmon wellington), appetizers (e.g. mushroom puffs) or desserts (i.e. 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, CITRIC ACID), MODIFIED PALM OIL, SUGAR, SALT, CANADIAN WHEAT GLUTEN, CALCIUM PROPIONATE, DOUGH CONDITIONER (WHEAT STARCH, CALCIUM CARBONATE, SILICONE DIOXIDE, L-CYSTEINE). FARINE ENRICHIE NON-BLANCHIE, EAU, GRAISSE VEGETALE (HUILE DE PALME MODIFIEE, HUILE DE CANOLA, COLORANT, ACIDE CITRIQUE), HUILE DE PALME MODIFIEE, SUCRE, SEL, GLUTEN DE BLE CANADIEN, PROPIONATE DE CALCIUM, AMELIORANT DE PATE (AMIDON DE BLE, CARBONATE DE CALCIUM, DIOXIDE DE SILICON, L-CYSTEINE).
ALLERGENS:	WHEAT / BLÉ

Effective: December 9, 2009

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Nutrition Facts	
Valeur nutritive	
Serving Size 1/10 of sheet (51 g) Portion 1/10 feuille (51 g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 210	
Fat / Lipides 14 g	22 %
Saturated / saturés 7 g + Trans / trans 0.1 g	36 %
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 140 mg	6 %
Carbohydrate / Glucides 19 g	6 %
Fibre / Fibres 1 g	4 %
Sugars / Sucres 1 g	
Protein / Protéines 3 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	2 %
Iron / Fer	8 %

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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

REGULATORY
COMPLIANCE:

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

STORAGE & HANDLING:

Keep frozen

SHELF LIFE:

365 days 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, Salmonella, Staphylococcus Aureus and Listeria monocytogenes.....	Negative

CASE DIMENSIONS:

21.38"L x 10.38"W x 3.25"H

CASE CUBE:

0.43 cubic feet

CASE GROSS WEIGHT:

28.30 lbs. / 12.86 kg.

PALLET
CONFIGURATION:

6 x 7 = 42

PALLET DIMENSIONS:

48"L x 40"W x 28"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: December 9, 2009

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