



## 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 Stick

Flavour: Herbs  
Foodservice Pack



<b>PRODUCT CODE:</b>	<b>03016</b>
<b>PRODUCT DESCRIPTION:</b>	Rectangular-shaped puff pastry stick topped with herbs and rock salt. Bake from frozen; no proofing required.
<b>SHAPE:</b>	Rectangular with topping
<b>FLAVOUR:</b>	Herbs
<b>UNIT SIZE:</b>	About 7" long ( $\pm 0.25$ ") x 1" wide ( $\pm 0.25$ ") x 1.25" high ( $\pm 0.25$ ")
<b>SCC:</b>	10770487030162
<b>QUANTITY PER CASE:</b>	450
<b>MAJOR APPLICATIONS:</b>	Retail: In-store bakeries Institutional: Cafeteria lunch buffets Foodservice: Side for soups, salads, etc.
<b>SERVING SUGGESTIONS:</b>	Serve beside soups or salads; serve as part of a bread basket; serve as part of a cheese / appetizer plate.
<b>CODE DATING:</b>	Packing Date = 4-digit day code where first three digits represent Julian date followed by last digit which represents year.
<b>LOCATED ON WHITE SHIPPING LABEL</b>	Batch Number = dough letter code "P" + mixing date as Julian Code + sequential serial number of batch  For example: <u>3377 P 3367 11</u> : 3377 = Packed on December 3/07 P = Puff Pastry 3367 = Produced December 2/07 11 = Batch 11

Effective: Jan. 14/10

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**Nutrition Facts**

**Valeur nutritive**

Serving Size 1 stick (28 g)  
Portion (28 g)

Amount Teneur	% Daily Value % valeur quotidienne
<b>Calories / Calories</b> 120	
<b>Fat / Lipides</b> 8 g	<b>12 %</b>
Saturated / saturés 4 g + Trans / trans 0.1 g	<b>21 %</b>
<b>Cholesterol / Cholestérol</b> 0 mg	
<b>Sodium / Sodium</b> 140 mg	<b>6 %</b>
<b>Carbohydrate / Glucides</b> 10 g	<b>3 %</b>
Fibre / Fibres 0 g	<b>0 %</b>
Sugars / Sucres 1 g	
<b>Protein / Protéines</b> 2 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	2 %
Iron / Fer	6 %

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Flavour: Herbs  
Foodservice Pack

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: 22.25"L x 10.25"W x 3.50"H, 0.43 cubic feet

CASE GROSS WEIGHT: 22.80 lbs. / 10.36 kg.

PALLET CONFIG.: 6 x 7 = 42

PALLET DIMENSIONS: 48"L x 40"W x 29"H

PREPARATION INSTRUCTIONS: Preheat convection oven to 375°F (190°C). If using a conventional oven, preheat to 400°F (204°C). Bake from frozen for 13-16 minutes or until sticks are golden brown and between one-and-a-half to double original size.

INGREDIENTS UNBLEACHED ENRICHED WHEAT FLOUR, WATER, VEGETABLE SHORTENING (MODIFIED PALM OIL, CANOLA OIL, COLOUR, CITRIC ACID), MODIFIED PALM OIL, SALT, SUGAR, OREGANO, BASIL, CANADIAN WHEAT GLUTEN, CALCIUM PROPIONATE, DOUGH CONDITIONER (WHEAT STARCH, CALCIUM CARBONATE, SILICONE DIOXIDE, L-CYSTEINE). ALLERGEN: WHEAT.

FARINE NON-BLANCHIE ENRICHIE, EAU, GRAISSE VEGETALE (HUILE DE PALME MODIFIEE, HUILE DE CANOLA, COLORANT, ACIDE CITRIQUE), HUILE DE PALME MODIFIEE, SEL, SUCRE, BASILIC, GLUTEN DE BLE CANADIEN, PROPIONATE DE CALCIUM, AMELIORANT DE PATE (AMIDON DE BLE, CARBONATE DE CALCIUM, DIOXIDE DE SILICON, L-CYSTEINE). ALLERGEN: BLE.

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: Jan. 14/10

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