



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
Fax: (905) 270-3001

Raw-Frozen Apple-Filled Puff

1.75oz. / 50g
Foodservice Pack



PRODUCT CODE:	03105
PRODUCT DESCRIPTION:	Rectangular-shaped puff pastry dough filled with apple filling, scored on top and topped with coarse sugar. Bake from frozen; no proofing required.
SHAPE:	Rectangular with top scores
FLAVOUR:	Apple
UNIT WEIGHT:	1.75 oz. / 50g
SCC:	00770487031056
QUANTITY PER CASE:	180
MAJOR APPLICATIONS:	Retail: In-store bakeries Institutional: Cafeteria breakfast buffets Foodservice: Hotel / banquet hall breakfast service
INGREDIENTS:	APPLE FILLING (WATER, FRUCTOSE, BROWN SUGAR AND SUGAR, DEHYDRATED APPLE, MODIFIED CORN STARCH, GLYCERINE, GELLAN GUM, NATURAL FLAVOUR, MALIC ACID, SALT, SODIUM BENZOATE, POTASSIUM SORBATE, CINNAMON, NUTMEG), UNBLEACHED ENRICHED WHEAT FLOUR, WATER, VEGETABLE SHORTENING (MODIFIED PALM OIL, CANOLA OIL, COLOUR, CITRIC ACID), SUGAR, SALT, CANADIAN WHEAT GLUTEN, CALCIUM PROPIONATE, DOUGH CONDITIONER (WHEAT STARCH, CALCIUM CARBONATE, SILICONE DIOXIDE, L-CYSTEINE). <u>DECORATIVE TOPPING:</u> COURSE SUGAR. <u>ALLERGENS:</u> WHEAT AND SULPHITES. GARNITURE AUX POMMES (EAU, FRUCTOSE, SUCRE DORE, SUCRE, POMME DESHYDRATE, AMIDON DE MAIS MODIFIE, GLYCERINE, GOMME DE GELLAN, ESSENCE NATURELLE, ACIDE MALIQUE, BENZOATE DE SODIUM, SORBATE DE POTASSIUM, CANNELLE, MUSCADE), FARINE ENRICHEE NON-BLANCHIE, EAU, GRAISSE VEGETALE (HUILE DE PALME MODIFIEE, HUILE DE CANOLA, COLORANT, 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). <u>GARNITURE:</u> SUCRE. <u>ALLERGENES:</u> BLE ET SULFITES.
STORAGE & HANDLING:	Keep frozen
SHELF LIFE:	365 days in freezer in original packaging.

Effective: July 16, 2009

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Nutrition Facts	
Valeur nutritive	
Serving Size (50 g) / Portion (50 g)	
Servings Per Container	
Portions par contenant	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 190	
Fat / Lipides 9 g	14 %
Saturated / saturés 4.5 g	23 %
+ Trans / trans 0.1 g	
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 110 mg	5 %
Carbohydrate / Glucides 20 g	7 %
Fibre / Fibres 1 g	4 %
Sugars / Sucres 6 g	
Protein / Protéines 2 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0 %
Iron / Fer	6 %

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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 "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

SIZE: About 4.25" long (±0.25") x 1.50" wide (±0.25") x 0.625" high (±0.25")

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: 17"L x 15"W x 6"H

CASE CUBE: 0.89 cubic feet

CASE GROSS WEIGHT: 19.69 lbs. / 8.95 kg.

PALLET CONFIGURATION: 6 x 10 = 60

PALLET DIMENSIONS: 48"L x 40"W x 65"H

PREPARATION INSTRUCTIONS: Preheat convection oven to 350°F (180°C). If using a conventional oven, preheat to 400°F (200°C). Bake from frozen for 15-20 minutes or until pastries are golden brown and between one-and-a-half to double original size.

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 16, 2009

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