



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
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Unit #27
Mississauga, Ontario
Canada L5C 3G1

Tel: (905) 270-9840
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Raw Frozen Apple Stick

Margarine Puff Pastry Dough

2.12 oz. / 60g

Foodservice



PRODUCT CODE:	03109
PRODUCT DESCRIPTION:	Apple-filled puff pastry sticks pre-decorated with coarse sugar.
SIZE:	6.00" L (±0.25") x 1.375" W (±0.25")
UNIT WEIGHT:	2.12 oz. / 60g (Tolerance: +0.2oz. / +6g)
SCC:	10770487031091
QUANTITY PER CASE:	18 per shrink-wrapped board x 7 boards = 126 pastries per case
MAJOR APPLICATIONS:	<u>Retail:</u> In-store bakeries <u>Foodservice:</u> Bake individual pastries as part of dessert plates, breakfast / coffee service.
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, 3 days in ambient temperature in original packaging.
CASE DIMENSIONS:	17"L x 15"W x 6"H
CASE CUBE:	0.89 cubic feet
CASE GROSS WEIGHT:	19.32 lbs. / 8.78 kg.
PALLET CONFIG.:	6 tie x 10 high = 60 cases
PALLET DIMENSIONS:	48"L x 40"W x 71"H
QUALITY SYSTEM:	This product manufactured in accordance with Good Manufacturing Practices (GMPs) and in a HACCP-certified facility.

Effective: September 23,
2009

Page 1 of 2

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Nutrition Facts
Valeur nutritive

Amount Teneur	% Daily Value % valeur quotidienne
Serving Size (60 g) / Portion (60 g)	
Calories / Calories 230	
Fat / Lipides 10 g	15 %
Saturated / saturés 5 g	26 %
+ Trans / trans 0.1 g	
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 125 mg	5 %
Carbohydrate / Glucides 23 g	8 %
Fibre / Fibres 1 g	4 %
Sugars / Sucres 8 g	
Protein / Protéines 2 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	2 %
Iron / Fer	6 %

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Ingredients (English): APPLE FILLING (WATER, MODIFIED CORN STARCH, APPLES, CITRIC ACID, GELLAN GUM, NATURAL FLAVOUR, SALT, POTASSIUM SORBATE, MALIC ACID, CINNAMON, CARAMEL COLOUR, YELLOW #5), UNBLEACHED ENRICHED WHEAT FLOUR, WATER, VEGETABLE SHORTENING (MODIFIED PALM OIL, CANOLA OIL, COLOUR, CITRIC ACID), UNBLEACHED ENRICHED FLOUR, MODIFIED PALM OIL, SUGAR, SALT, CANADIAN WHEAT GLUTEN, CALCIUM PROPIONATE, DOUGH CONDITIONER (WHEAT STARCH, CALCIUM CARBONATE, SILICONE DIOXIDE, L-CYSTEINE). Contains Wheat. May also contain Sulphites.

Ingredients (Français): GARNITURE AUX POMMES (EAU, AMIDON DE MAIS MODIFIÉE, POMMES, ACIDE CITRIQUE, GOMME GELANNE, ESSENCE NATUREL, SEL, SORBATE DE POTASSIUM, ACIDE MALIQUE, CANELLE, COULEUR DE CARAMEL, JAUNE #5), FARINE NON-BLANCHIE ENRICHIE, EAU, GRAISSE VEGETALE (HUILE DE PALME MODIFIÉE, HUILE DE CANOLA, COLORANT, ACIDE CITRIQUE), FARINE NON-BLANCHIE ENRICHIE, HUILE DE PALME MODIFIÉE, SUCRE, SEL, GLUTEN DE BLE CANADIEN, PROPIONATE DE CALCIUM, AMÉLIORANT DE PÂTE (AMIDON DE BLE, CARBONATE DE CALCIUM, DIOXIDE DE SILICON, L-CYSTEINE). Contient Blé. Peut également contenir Sulphites.

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

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

- PREPARATION INSTRUCTIONS:**
- Bake from frozen.
 - Preheat convection oven to 375°F (190°C) or conventional oven to 400°F (205°C)
 - Optional: Apply egg-wash before baking for golden-brown colour (egg wash = 1:1 mix of beaten egg and milk).
 - Bake from frozen for 18-22 minutes or until pastry grows in height and colour is golden brown.

Research & Development Date

Quality Assurance Date

Effective: September 23, 2009
Page 2 of 2
Revision: 00

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