



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

Par-Baked Frozen Garlic Baguette

06510

Foodservice Pack



PRODUCT CODE:	06510
PRODUCT DESCRIPTION:	Trans-fat free, par-baked, frozen garlic baguette made with real chopped garlic.
UNIT WEIGHT:	325g each / 11.50oz. each (Tolerance: +0.2oz. / +5g)
SCC:	10770487065105
QUANTITY PER CASE:	30 loaves per case (wrapped in bags of shrink-film 6 loaves per bag x 5 bags)
MAJOR APPLICATIONS:	<u>Retail</u> : Private label retail pack in the freezer section <u>Institutional</u> : Cafeteria lunch or dinner buffets <u>Foodservice</u> : Accompaniment with soups, salads or pastas; value-added menu item for pizzerias
INGREDIENTS:	<u>BREAD</u> : UNBLEACHED WHEAT FLOUR, WATER, RYE FLOUR, SALT, YEAST, CANOLA OIL, CALCIUM PROPIONATE, MALTED BARLEY FLOUR, ASCORBIC ACID, LACTIC ACID, POTATO STARCH. <u>SPREAD</u> : NON-HYDROGENATED MARGARINE (MADE WITH SOYBEAN, MODIFIED PALM AND CANOLA OILS; CONTAINS SOY AND MILK), CANOLA OIL, WATER, CHOPPED DEHYDRATED GARLIC (CONTAINS SULPHITES), PARSLEY, SALT. <u>ALLERGENS</u> : WHEAT, MILK, SOY, SULFITES.
CODE DATING:	<u>On Each Shipping Case</u> : White shipping label has Production Date (located to left of bar code) as 4-digit day code where first three digits represent Julian date followed by last digit which represents year. (For example: 3367 = Produced December 2/07)
PREP INSTRUCTIONS:	Microwave not recommended. Always remove packaging before cooking. Conventional Oven : Preheat oven to 350°F (175°C). Heat garlic bread on a tray for 10-12 minutes or until heated through, depending on desired crispness, and until spread has melted. Ovens vary in power. These instructions are guidelines only. Grilling Instructions : Thaw garlic bread. Pre-heat grill rack over medium-hot coals. Place loaf on (or wrap in) aluminum foil and grill for 9-12 minutes or until cooked through, depending on desired crispness and until spread has melted. Turn often to avoid burning. If desired, open loaf and place on grill open side down for 1 minute to toast.

Effective: February 1, 2010

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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 in freezer in original packaging.	
SIZE:	14.50" long (±0.50") x 3.00" wide (±0.25") x 2.75" 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
NUTRITIONAL DATA:	Energy.....	170 Calories
	Fat.....	6g 9%
(Per 57g slice)	Saturates.....	1.5g 7%
	Trans Fats.....	0g
CLAIMS:	Cholesterol.....	0mg 0%
- Free of trans fat	Sodium.....	310mg 13%
- Low in saturated fat	Carbohydrates.....	25g 8%
- Free of cholesterol	Fibre.....	1g 4%
- Source of energy	Sugars.....	2g
	Protein.....	5g
	Vitamin A.....	2%
	Vitamin C.....	0%
	Calcium.....	4%
	Iron.....	15%
CASE DIMENSIONS:	16.75"L x 13"W x 14.75"H, 1.89 cubic feet	
CASE GROSS WEIGHT:	23.06 lbs. / 10.48 kg.	
PALLET CONFIG.:	8 tie x 5 high = 40 cases per pallet, 78.75"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: February 1, 2010

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Revision: 00