



TECHNICAL DATA SHEET

•

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

Baked Frozen Garlic Toast

Foodservice Pack



PRODUCT DESCRIPTION:	Thick toast slices with margarine-based spread on both sides. Spread contains real chopped garlic and parsley. Each serving is trans-fat free.
PRODUCT CODE:	06512
FLAVOUR:	Garlic with parsley
SCC:	00770487065129
WEIGHT:	41g each slice (Tolerance: ±5g)
QUANTITY PER CASE:	20 clear bags of 8 slices each = 160 slices per case. (Note: No kwik lok plastic closures on the bags.)
MAJOR APPLICATIONS:	<u>Institutional</u> : Lunch and dinner buffets as sides for pastas, soups and salads. <u>Foodservice</u> : Sides for pastas, soups and salads; value-added item for pizza delivery.
INGREDIENTS:	<u>BREAD</u> : UNBLEACHED ENRICHED WHEAT FLOUR, WATER, SALT, YEAST, MALTED WHEAT FLOUR. <u>SPREAD</u> : NON-HYDROGENATED MARGARINE (MADE WITH SOYBEAN OIL, MODIFIED PALM OIL AND CANOLA OIL; CONTAINS MILK AND SOY), CANOLA OIL, WATER, SALT, CHOPPED GARLIC (DEHYDRATED, MAY CONTAIN SULFITES), HERBS. <u>PAIN</u> : FARINE DE BLÉ NON-BLANCHIE ENRICHIE, EAU, SEL, LEVURE, FARINE DE BLÉ MALTÉE. <u>TARTINADE</u> : MARGARINE NON-HYDROGENEE (FAIT AVEC HUILE DE SOYA , HUILE DE CANOLA ET HUILE DE PALME MODIFIEE, CONTIENT LAIT ET SOJA), HUILE DE CANOLA, EAU, AIL HACHÉ (DESYDRATÉ, PEUT CONTENIR SULFITES), HERBES.
CODE DATING ON WHITE SHIPPING LABEL:	4-digit day code where first three digits represent Julian date followed by last digit which represents year. For example: <u>3377</u> = December 3/07
STORAGE & HANDLING:	Keep frozen
SHELF LIFE:	365 days in freezer in original packaging.

Effective: January 28, 2010

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REGULATORY COMPLIANCE:

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

SIZE (each slice):

4.25" long (±0.25") x 3.70" high (±0.25") x 0.875" thick (±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

Serving Size: 1 slice (41g)

Servings per Container: 8

Nutrition Facts	
Valeur nutritive	
Serving Size (40 g) / Portion (40 g)	
Servings Per Container 8	
Portions par contenant 8	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 120	
Fat / Lipides 6 g	9 %
Saturated / saturés 1.5 g	
+ Trans / trans 0.1 g	8 %
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 210 mg	9 %
Carbohydrate / Glucides 15 g	5 %
Fibre / Fibres 1 g	4 %
Sugars / Sucres 1 g	
Protein / Protéines 2 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	6 %
Calcium / Calcium	0 %
Iron / Fer	6 %

CASE DIMENSIONS:

17.375"L x 15.375"W x 10.75"H, 1.66 cubic feet

CASE GROSS WEIGHT:

15.47 lbs. / 7.15 kg.

PALLET CONFIG.:

6 x 4 = 24, 48"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: January 28, 2010

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