



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

Baked Frozen Black Russian Baguette

06520

Foodservice Pack



PRODUCT CODE:	06520
PRODUCT DESCRIPTION:	Baked-frozen dark pumpernickel rye baguette
UNIT WEIGHT:	298g each / 10.50oz. each (Tolerance: +6g / +0.2oz.)
SCC:	00770487065204
QUANTITY PER CASE:	30 (packed 6 per shrink wrapped bag x 5 bags)
MAJOR APPLICATIONS:	<u>Retail:</u> Bakery section or deli/ready-made foods section <u>Institutional:</u> Cafeteria lunch or dinner buffets <u>Foodservice:</u> Bread baskets, sandwiches, etc.
INGREDIENTS:	UNBLEACHED ENRICHED WHEAT FLOUR, WATER, LIGHT RYE FLOUR, RYE MEAL, BREAD BASE [NATURAL DEHYDRATED SOURDOUGH (RYE FLOUR & BACTERIAL CULTURE), SALT, CANADIAN WHEAT GLUTEN, CARAMEL COLOR, COARSE RYE MEAL, MALTED BARLEY FLOUR, WHEAT FLOUR, ENZYMES, ASCORBIC ACID], YEAST, CANOLA OIL, CALCIUM PROPIONATE. ALLERGENS: WHEAT, SULPHITES. FARINE ENRICHIE NON-BLANCHIE, EAU, FARINE DE SEIGLE PALE, FARINE DE SEIGLE, BASE POUR PAIN (LEVAIN NATUREL DESHYDRATE (FARINE DE SEIGLE ET CULTURE BACTERIENNE), SEL, GLUTEN DE BLE CANADIEN, COLORANT CARAMEL, FARINE DE SEIGLE MOULU GROS, FARINE D'ORGE MALTEE, FARINE DE BLE ENRICHIE, ENZYMES, ACIDE ASCORBIQUE), LEVURE, HUILE DE CANOLA, PROPIONATE DE CALCIUM. ALLERGENES: BLE, 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:	Thaw and serve OR heat in 350°F oven for 3-5 minutes then serve.

Effective: February 1, 2010

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Nutrition Facts Valeur nutritive

Amount Teneur	% Daily Value % valeur quotidienne
Serving Size (50 g) / Portion (50 g)	
Calories / Calories 120	
Fat / Lipides 0.5 g	1 %
Saturated / saturés 0.1 g + Trans / trans 0 g	1 %
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 200 mg	8 %
Carbohydrate / Glucides 23 g	8 %
Fibre / Fibres 2 g	8 %
Sugars / Sucres 1 g	
Protein / Protéines 4 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	2 %
Calcium / Calcium	4 %
Iron / Fer	10 %

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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
CASE DIMENSIONS:	16.75"L x 13"W x 14.75"H	
CASE CUBE:	1.89 cubic feet	
CASE GROSS WEIGHT:	20.98 lbs. / 9.54 kg.	
PALLET CONFIG.:	8 tie x 5 high = 40 cases per pallet	
PALLET DIMENSIONS:	48"L x 40"W x 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

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