



TECHNICAL DATA SHEET

•

Croissants

Danish

Puff Pastry

European Breads

Garlic Breads

•

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 French Baguette

06597

Foodservice Pack



PRODUCT CODE:	06597
PRODUCT DESCRIPTION:	Baked-frozen French baguette
UNIT WEIGHT:	298g each / 10.50oz. each (Tolerance: +6g / +0.2oz.)
SCC:	10770487065976
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, DRY MIX [RYE FLOUR, WHEAT FLOUR, SALT, CALCIUM PROPIONATE, MALTED BARLEY FLOUR, ASCORBIC ACID, LACTIC ACID, MODIFIED POTATO STARCH, VEGETABLE OIL (CANOLA AND/OR SOYA)], YEAST, CANOLA OIL. MAY CONTAIN SOYA LECITHIN. <u>ALLERGENS:</u> WHEAT. FARINE DE BLE ENRICHIE NON-BLANCHIE, EAU, MELANGE À PÂTE [FARINE DE SEIGLE, FARINE DE BLE, SEL, PROPIONATE DE CALCIUM, FARINE D'ORGE, MALTEE, ACIDE ASCORBIQUE, ACIDE LACTIQUE, FECULE DE POMME DE TERRE, HUILE VEGETALE (CANOLA ET/OU SOYA)], LEVURE, HUILE DE CANOLA. PEUT CONTENIR LECITHINE DE SOJA. <u>ALLERGENES:</u> BLE.
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: May 31, 2010

Page 1 of 2

These specifications do not constitute a contract between Le Bon Croissant and customer. This product information is provided by Le Bon Croissant for informational purposes only. No representation, guarantee or warranty is provided by Le Bon Croissant as to the accuracy of completeness of any information provided in these specifications.



TECHNICAL DATA SHEET

Nutrition Facts	
Valeur nutritive	
Serving Size (50 g) / Portion (50 g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 110	
Fat / Lipides 0.4 g	1 %
Saturated / saturés 0.1 g	1 %
+ Trans / trans 0 g	
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 220 mg	9 %
Carbohydrate / Glucides 23 g	8 %
Fibre / Fibres 1 g	4 %
Sugars / Sucres 1 g	
Protein / Protéines 4 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	10 %
Calcium / Calcium	0 %
Iron / Fer	10 %

Le Bon Croissant
720 Burnhamthorpe Rd. W.
Unit #27
Mississauga, Ontario
Canada L5C 3G1

Tel: (905) 270-9840
Fax: (905) 270-3001

Baked Frozen French Baguette

06597

Foodservice Pack

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):	<table border="0"> <tr> <td>Aerobic Plate Count.....</td> <td>10,000 cfu/g</td> </tr> <tr> <td>Yeast and Mould.....</td> <td><500 cfu/g</td> </tr> <tr> <td>Coliforms.....</td> <td><100 cfu/g</td> </tr> <tr> <td>E.Coli, Salmonella, Staphylococcus Aureus and Listeria monocytogenes.....</td> <td>Negative</td> </tr> </table>	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
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: May 31, 2010

Page 2 of 2

Revision: 00

These specifications do not constitute a contract between Le Bon Croissant and customer. This product information is provided by Le Bon Croissant for informational purposes only. No representation, guarantee or warranty is provided by Le Bon Croissant as to the accuracy of completeness of any information provided in these specifications.