



STRAWBERRY-RHUBARB DELIGHT

US

CODE : 53001

GTIN : 10057483530019

TEMPORARY SPECIFICATIONS
REVISION 01 (05-02-2025)

WEIGHT : 90 g / 3.2 oz

BAKING : READY TO BAKE

UNIT/CASE : 88

New

INGREDIENTS LIST

STRAWBERRY-RHUBARB FILLING (RHUBARB PUREE, DICED STRAWBERRIES, SUGAR, MODIFIED CORN STARCH), UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, EGGS, YEAST, SUGAR, LESS THAN 2% OF: SALT, PARTIALLY SKIMMED MILK (MILK, VIT. A PALMITATE, VIT. D3), WHEAT GLUTEN, UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, NONFAT DRY MILK, SOY FLOUR.

ALLERGENS

CONTAINS: WHEAT, MILK, EGGS, SOY.

DELIVERED PRODUCT



BAKED PRODUCT



GMO

Contains ingredient(s) derived from GMO(s) but does not contain a bioengineered food ingredient (BE).



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	baked
IN	4.25	4.57	4.84	0.94	1.22	1.5	2.32	2.52	2.72	3.2 oz	2.9 oz
CM	10.8	11.6	12.3	2.4	3.1	3.8	5.9	6.4	6.9	90 g	81 g

SCARIFICATION SHAPE : DIAMOND

STORAGE

Shelf life baked product : 48 hours

Location shelf life baked product : AMBIENT AIR

Recommended shelf conditions baked product :

Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations :

Store in original packaging at stable recommended storage conditions.

Storage temperature:

Maintained freezer temperature between 0°F to -12°F (-18 °C à -24 °C)

BAKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	30 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	15-20 MIN
	TEMPERATURE	180°C (356°F)
PRECAUTIONS		BAKING MAY VARY ACCORDING TO OVEN MODEL Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for minimum 2 minutes.

Nutrition Facts

servings per container

Serving size 1 unit (81g)

Amount per serving

Calories 250

% Daily Value*

Total Fat 12g 15%

Saturated Fat 7g 35%

Trans Fat 0g

Cholesterol 45mg 15%

Sodium 250mg 11%

Total Carbohydrate 30g 11%

Dietary Fiber 1g 4%

Total Sugars 9g

Includes 8g Added Sugars 16%

Protein 5g

Vitamin D 0.3mcg 2%

Calcium 20mg 2%

Iron 1.4mg 8%

Potassium 100mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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ALLERGENS CHARTS

COLUMN I indicates the allergens that may be found in the product, from addition or cross-contamination.

COLUMN II indicates the allergens present in other products that are run on the same equipment but at a different time.

COLUMN III indicates whether any allergens are present in our plant.

COMPONENT	COLUMN I present in the product	COLUMN II present in other products manufactured on the same production line	COLUMN III present in the same manufacturing plant
Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	NO	NO	NO
Tree nuts (eg., Almond, Brazil nut, Cashew, Filbert/hazelnut, Macadamia nut/Bush, Pine nut/ Pinon nut, Pistachio, Walnut, Beech nut, Butternut, Chestnut, Chinquapin, Pecan, Coconut, Ginko nut, Hickory, Lichee, Pili nut and Sheanut or their derivatives eg., nut butters and oils, etc.	NO	NO	NO
Sesame or its derivatives, e.g., paste and oil etc.	NO	NO	YES
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	YES	YES	YES
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	YES	YES	YES
Fish or its derivatives, e.g., fish protein, oil and extracts etc.	NO	NO	NO
Crustaceans (including crab, crayfish, lobster, prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts etc.	NO	NO	NO
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	YES	YES	YES
Wheat, triticale or their derivatives, e.g., flour, starches and brans etc. Includes other wheat varieties such as spelt, durum, kamut, emmer etc.	YES	YES	YES
Gluten or its derivatives eg., rye, oat, wheat, barley, triticale, spelt	YES	YES	YES
ADDITIONAL INFORMATION			
Monosodium glutamate	NO	NO	NO
Tartrazine	NO	NO	NO
HVP	NO	NO	NO
Celery	NO	NO	NO
GMO	YES	YES	YES



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PACKING SPECS

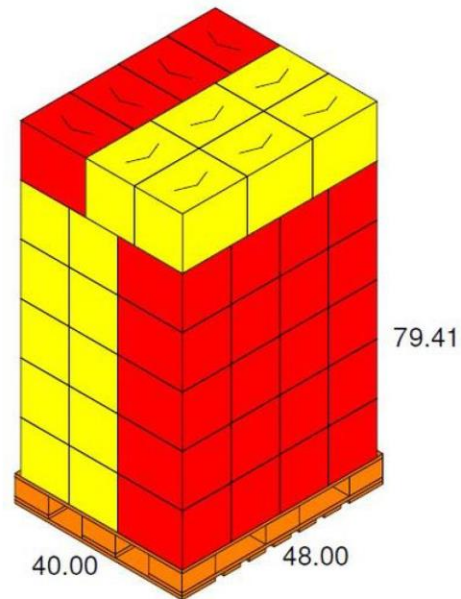
BOX NUMBER	232082	
EXTERIOR	IN	CM
LENGTH	15.5	39.4
WIDTH	11.6	29.4
HEIGHT	12.3	31.3
CUBIC	1.278 ft ³	0.036 m ³
BOX COLOR	BRUNE	
BOX BRAND	SANS MARQUE	
ECT	44	

RETAIL BAGS INCLUDED :	NO
BAG CODE :	
BAG QUANTITY :	
SCC :	
STICKERS INCLUDED :	NO
STICKER CODE :	
NUMBER OF LABELS:	
BOX LINING :	2 BAGS OF 44 UN

SKID SPECS *

UNIT WEIGHT	3.2 oz	90 g
UNITS PER CASE	88	
CASE NET WEIGHT	17.46 lbs	7.92 kg
CASE GROSS WEIGHT	18.43 lbs	8.36 kg
CASES PER LEVEL	10	
LEVELS	6	
CASES PER PALLET	60	
CUBIC	87.54 ft ³	2.48 m ³

* Standard skid specs. May vary according to client requirements.





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BOX LABEL

53001

STRAWBERRY-RHUBARB DELIGHT
DELICE FRAISE-RHUBARBE

2 SACS DE 44 LB (20 KG) / 2 BAGS OF 44 LB

COOKING SPECIFICATIONS / SPECIFICATIONS DE CUISSON: Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for min. 2 minutes. / Les produits crus et prêts à cuire doivent être cuits pour atteindre une température interne minimale de 77°C (171°F) pendant min. 2 minutes.

PROOFING TIME: NOT REQUIRED

BAKING OVEN TYPE: CONVECTION / BAKING TIME: 15-20 MIN / BAKING TEMPERATURE: 180 °C (356 °F)

LIEU DE CONGÉLATION: TEMPÉRATURE AMBIANTE / TEMPS DE CONGÉLATION: 30 MIN / TEMPÉRATURE DE CONGÉLATION: 20 °C (68 °F)

TEMPS DÉTHAVAGE: NON REQUIS

TEMPERATURE DE CONGÉLATION: 15-20 MIN / TEMPÉRATURE DE CONGÉLATION: 180 °C (356 °F)

MADE IN CANADA / FROM DOMESTIC AND IMPORTED INGREDIENTS

FABRIQUÉ AU CANADA À PARTIR D'INGRÉDIENTS CANADIENS ET IMPORTÉS

BRIDOR INC., 1370 GRAHAM BELL, BOUCHERVILLE, QUÉBEC, CANADA J4B 6H5

Qty / Quantité: 88

Unit weight / Poids unitaire: 90 g (3.2 oz)

POIDS NET WT: 7.92 kg (17.46 lb)

25 037 08 1 2: 0:3 Best Before / Meilleur Avant: 2025 NO 03

53001

STRAWBERRY-RHUBARB DELIGHT
DELICE FRAISE-RHUBARBE

US MARKET: STRAWBERRY-RHUBARB FILLING (RHUBARB PUREE, DICED STRAWBERRIES, SUGAR, MODIFIED CORN STARCH), UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, EGGS, YEAST, SUGAR, LESS THAN 2 % OF: SALT, PARTIALLY SKIMMED MILK (MILK, VIT A PALMITATE, VIT D3), WHEAT GLUTEN, UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, NON FAT DRY MILK, SOY FLOUR.

CONTAINS: WHEAT, MILK, EGGS, SOY.

BRIDOR INC., 1370 GRAHAM BELL, BOUCHERVILLE, QUÉBEC, CANADA J4B 6H5

Ingredients: Strawberry-rhubarb filling (rhubarb puree, diced strawberries, sugar, modified corn starch), Unbleached enriched flour, Butter, Water, Liquid whole eggs, Yeast*, Sugar, Salt, Partly skimmed milk, Wheat gluten*, Food enzymes (xylanase, amylase), Ascorbic acid, Dried whole eggs, Skim milk powder, Soy flour. *Order may change

Contiains: Wheat, Milk, Eggs, Soy.

Ingrédients : Garniture fraise rhubarbe (purée de rhubarbe, fraises en dés, sucre, amidon de maïs modifié), Farine enrichie non blanchie, Beurre, Eau, Oeufs entiers liquides, Levure*, Sucre, Sel, Lait partiellement écrémé, Gluten de blé*, Enzymes alimentaires (xylanase, amylase), Acide ascorbique, Poudre d'oeufs entiers, Poudre de lait écrémé, Farine de soya. *L'ordre peut varier

Contient : Blé, Lait, Oeufs, Soya.

IMPRIMÉ SUR L'ÉTIQUETTE / PRINTED ON LABEL
Example / Exemple
24001 GR 10-01 Best Before date / Meilleur avant: 2025 JL 26
Signification
24001 = Date Julianne de l'année soit le 10ème jour sur 365 jours de l'année 2024 / Julian Date of the year, the 10th day on 365 days of year 2024
GR = Ligne de production / Production line
10-01 = Heure de production HH:MM / Production hour HH:MM
Best Before date/ Meilleur avant: 2025 JL 26 = AAAA/MM/DD / YYYY/MM/DD
Code barre: GS1-128 / GS1-128 Bar code
(11) 1005748353001 (11) 250726 (10) 1234567
Signification
001 = Code barre GS1 (GTIN 14) / GS1 barcode (GTIN 14)
11 = Date de meilleur avant - AAAA/MM/DD/ Best before date - YY/MM/DD
10 = Lot (7 chiffres) / Batch (7 digits)