



HALF PUFF PASTRY SHEETS

US

CODE : PHSM-16

GTIN : 00878530000490

REVISION 05 (02-12-2024)

WEIGHT : 499 g / 17.6 oz

BAKING : READY TO BAKE

UNIT/CASE : 16

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, SALT, VINEGAR (WHITE DISTILLED VINEGAR, WATER), YEAST, EGGS.

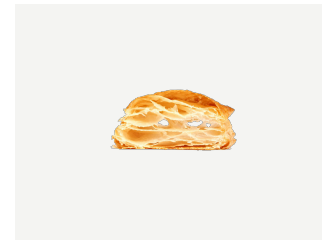
ALLERGENS

CONTAINS: WHEAT, MILK, EGGS. MAY CONTAIN: TREE NUTS, SOY.

DELIVERED PRODUCT



BAKED PRODUCT



7 CFR P.66 - National Bioengineered Food Disclosure Standard

Not Bioengineered



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	baked
IN	N/A	16.5	N/A	N/A	N/A	N/A	N/A	12.25	N/A	17.6 oz	N/A
CM	N/A	41.91	N/A	N/A	N/A	N/A	N/A	31.12	N/A	499 g	N/A

SCARIFICATION SHAPE : NO CUTS

STORAGE

Shelf life baked product : 48 hours

Location shelf life baked product : AMBIENT AIR

Freezer shelf life :270 day(s)

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	ROTARY RACK OVEN
	TIME	12-15 MIN
	TEMPERATURE	218°C (425°F)
PRECAUTIONS	BAKING MAY VARY ACCORDING TO OVEN MODEL	
	Raw or ready-to-bake products have not been processed to control the elimination of potentially harmful pathogenic bacteria. To ensure food safety, bake until the internal temperature reaches at least 77 °C (171 °F) and is maintained for a minimum of 2 minutes.	

Nutrition Facts

25 servings per container

Serving size 8 square inch
(16g)

Amount per serving

Calories 80

% Daily Value*

Total Fat 4.5g 6%

Saturated Fat 3g 15%

Trans Fat 0g

Cholesterol 10mg 3%

Sodium 85mg 4%

Total Carbohydrate 7g 3%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0mcg 0%

Calcium 2mg 0%

Iron 0mg 0%

Potassium 12mg 0%

*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: Almond, Brazil nut, Walnut (varieties: English/Persian, Black, California, Heartnut/Japanese), Cashew, Hazelnut (Filbert), Macadamia nut (Bush nut), Pecan, Pine nut (Pinon nut), Pistachio; or their derivatives (e.g., nut butters, flours, oils, etc.)	NO	YES	YES
Sesame or its derivatives, e.g., paste and oil etc.	NO	NO	NO
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.	NO	NO	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			
GMO	NO	YES	YES



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PACKING SPECS

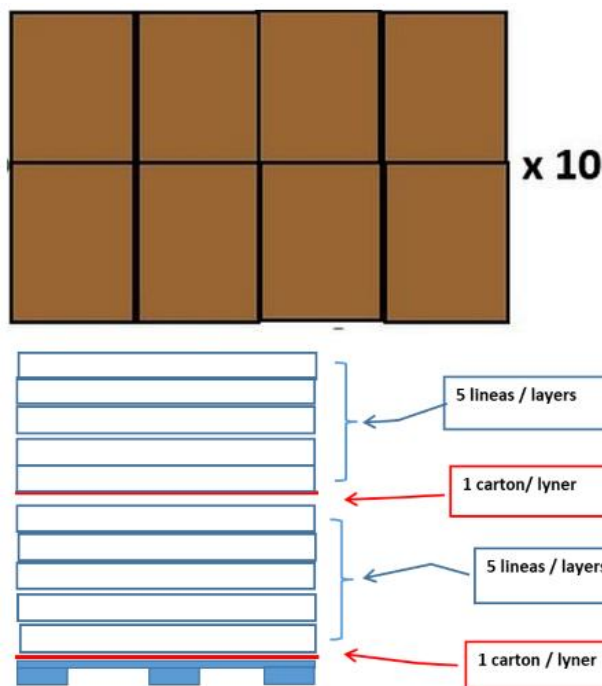
BOX NUMBER	232110	
EXTERIOR	IN	CM
LENGTH	18.0	45.7
WIDTH	14.0	35.6
HEIGHT	3.0	7.6
CUBIC	0.438 ft ³	0.012 m ³
BOX COLOR		
BOX BRAND	PRIVATE BRAND	
ECT	32	

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

SKID SPECS *

UNIT WEIGHT	17.6 oz	499 g
UNITS PER CASE	16	
CASE NET WEIGHT	17.6 lbs	7.98 kg
CASE GROSS WEIGHT	18.7 lbs	8.48 kg
CASES PER LEVEL	6	
LEVELS	20	
CASES PER PALLET	120	
CUBIC	72.15 ft ³	2.04 m ³

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





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BOX LABEL

**PHSM-16**
HALF PUFF PASTRY SHEETS
DEMI-FEUILLE DE PATE FEUILLETEE

PRODUCT OF USA / PRODUITS DES ÉTATS UNIS
BRIDOR USA, 2260 INDUSTRIAL WAY, VINELAND, NJ 08360
Qty / Quantité: 16
Unit weight / Poids Unitaire: 499 g (17.6 oz)
Net wt. / Qté nette: 7.98 kg (17.6 lb)
Production date / Date de production : 2025 JA 07
Best Before / Meilleur Avant : 2025 OC 04
Lot : 1234567



8F_4x2_BP_V1 (01) 0 0878530 00049 0 (15) 251004 (10) 1234567

Revision: 05 12/20/2024



EXEMPLE / EXAMPLE

Imprimée sur l'étiquette caisse / Print on case Label:
Production date: 10/26/22
Lot #: 129928
Expiration date: 04/24/23

Imprimée sur la boîte / On the box
10/27/2022 12:26 00029423

Signification

Imprimée sur l'étiquette caisse / Print on case Label:
10/26/22= Date de production/Production date:
MM/DD/YYYY
129928 =Numéro de lot / Lot Number: XXXXXX (6 digits)
04/24/23= Date d'expiration / Expiration date:
MM/DD/YY

Imprimée sur la boîte / Print on the box
10/27/2022= Date de production / Production date:
MM/DD/YYYY
12:26 = Heure de production / Production hour: HH:MM
Numéro de la boîte / Box number: 00029423 (8 digits)

PHSM-16
HALF PUFF PASTRY SHEETS
DEMI-FEUILLE DE PATE FEUILLETEE

Ingredients: Unbleached enriched flour, Butter, Water, Salt, White vinegar, Yeast, Liquid whole eggs.
Contains: Wheat, Barley, Milk, Eggs. **May contain :** Soy, Tree nuts, Mustard.

Ingédients : Farine enrichie non blanchie, Beurre, Eau, Sel, Vinaigre blanc, Levure, Œufs entiers liquides.
Contient : Blé, Orge, Lait, Œufs. **Peut contenir:** Soya, Moutarde, Noix.

US MARKET: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, SALT, VINEGAR (WHITE DISTILLED VINEGAR, WATER), YEAST, EGGS.

CONTAINS: WHEAT, MILK, EGGS. MAY CONTAIN: TREE NUTS, SOY.

BRIDOR USA, 2260 INDUSTRIAL WAY, VINELAND, NJ 08360

8F_4x2_BP_V1

PHSM-16
Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for 2 minutes/ Les produits crus et prêt à cuire doivent être cuits pour atteindre une température interne de 77°C (171°F) pendant 2 minutes

COOKING SPECIFICATIONS / SPÉCIFICATIONS DE CUISSON:

THAWING WHERE : ROOM TEMPERATURE / THAWING TIME : 30 MIN / THAWING TEMPERATURE : 20 °C (68 °F)
PROOFING TIME : NOT REQUIRED
BAKING OVEN TYPE : ROTARY RACK OVEN / BAKING TIME : 12-15 MIN / BAKING TEMPERATURE : 218 °C (424.4 °F)
LIEU DE DÉCONGÉLATION : TEMPÉRATURE AMBIANTE / TEMPS DE DÉCONGÉLATION : 30 MIN / TEMPÉRATURE DE DÉCONGÉLATION : 20 °C (68 °F)
TEMPS D'ÉTUVAGE : NON REQUIS
TYPE DE FOUR À CUISSON : FOUR ROTATIF / TEMPS DE CUISSON : 12-15 MIN / TEMPÉRATURE DE CUISSON : 218 °C (424.4 °F)

Baking tips / Conseils cuisson

SB_4x2_BP_V1