



# RTB CINNAMON BRIOCHE

US

CODE : 52110

GTIN : 10057483521109

TEMPORARY SPECIFICATIONS  
REVISION 19 (09-11-2021)

WEIGHT : 130 g / 4.6 oz

BAKING : READY TO BAKE

UNIT/CASE : 36

## INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), MARGARINE (PALM OIL, CANOLA OIL, WATER, SUGAR, VEGETABLE MONOGLYCERIDES, SOY LECITHIN, NATURAL FLAVOR, CITRIC ACID, ANNATTO AND TUMERIC, VITAMIN APALMITATE, VITAMIN D2), WATER, CINNAMON PASTRY CREAM (WATER, SUGAR, MODIFIED POTATO STARCH, CINNAMON, CREAMER [FULLY HYDROGENATED COCONUT OIL, CORN SYRUP SOLIDS, SODIUM CASEINATE, MONO- AND DIGLYCERIDES, SODIUM CITRATE, POTASSIUM PHOSPHATE, CARRAGEENAN, SODIUM STEAROYL LACTYLATE], NONFAT DRY MILK, WHEAT STARCH, DEXTROSE, POTASSIUM SORBATE [PRESERVATIVE], SODIUM ALGINATE [STABILIZER], DISODIUM PHOSPHATE, TETRA SODIUM PYROPHOSPHATE, CALCIUM SULFATE, ARTIFICIAL FLAVOR, BETA CAROTENE [COLOR], GELLAN GUM [GELLING AGENT]), YEAST, SUGAR, SALT, EGGS, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.

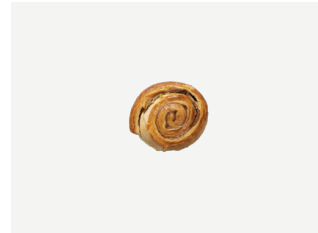
## GMO

Contains a Bioengineered Food Ingredient

## DELIVERED PRODUCT



## BAKED PRODUCT



## ALLERGENS

CONTAINS: WHEAT, MILK, EGG AND SOY.



## PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	3.74	4.13	4.53	1.34	1.57	1.81	3.15	3.54	3.94	4.6 oz	4.1 oz
CM	9.5	10.5	11.5	3.4	4	4.6	8	9	10	130 g	115 g

SCARIFICATION SHAPE : NO CUTS

## STORAGE

Shelf life cooked product : 2 day(s)

Location shelf life cooked product : AMBIENT AIR

Recommended shelf conditions cooked 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 of freezer :

Maintained freezer temperature between 10 °F and -12 °F ( -12 °C and -24 °C).

## COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	40-50 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	20-24 MIN
	TEMPERATURE	177°C (351°F)
PRECAUTIONS		COOKING MAY VARY ACCORDING TO OVEN MODEL
		Raw, Ready to bake and Parbaked products must be baked to reach an internal temperature of 77°C (171°F) for min. 2 minutes.

## Nutrition Facts

2 servings per container

Serving size

1/2 unit (57g)

	Per serving		Per container	
Calories	210		410	
	% Daily Value*		% Daily Value*	
Total Fat	11g	14%	21g	27%
Saturated Fat	4.5g	23%	9g	45%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	5mg	2%
Sodium	250mg	11%	510mg	22%
Total Carbohydrate	23g	8%	46g	17%
Dietary Fiber	1g	4%	2g	7%
Total Sugars	4g		8g	
Includes Added Sugars	4g	8%	7g	14%
Protein	4g		8g	
Vitamin D	2mcg	10%	3mcg	15%
Calcium	17mg	2%	34mg	2%
Iron	1mg	6%	2mg	10%
Potassium	53mg	2%	106mg	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
<b>ADDITIONAL INFORMATION</b>			
Monosodium glutamate	NO	NO	NO
Tartrazine	NO	NO	NO
HVP	NO	NO	NO
Celery	NO	NO	YES
GMO	YES	YES	YES