



RTB GUAVA DANISH

US

CODE : 52833

GTIN : 10057483528337

TEMPORARY SPECIFICATIONS
REVISION 06 (02-02-2024)

WEIGHT : 90 g / 3.2 oz

BAKING : READY TO BAKE

UNIT/CASE : 42

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, BUTTER (CREAM), PINK GUAVA PUREE, YEAST, MODIFIED CORN STARCH, LESS THAN 2% OF EGGS, SALT, WHEAT GLUTEN, MALTED WHEAT FLOUR, MALT, DEHYDRATED RED BEET JUICE (MALTODEXTRIN, RED BEET JUICE CONCENTRATE, CITRIC ACID), FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.

ALLERGENS

CONTAINS: WHEAT, MILK, EGGS, SOY.

DELIVERED PRODUCT



BAKED PRODUCT



GMO

Contains a Bioengineered Food Ingredient



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	3.27	3.5	3.78	1.18	1.26	1.38	3.35	3.62	3.9	3.2 oz	2.9 oz
CM	8.3	8.9	9.6	3	3.2	3.5	8.5	9.2	9.9	90 g	81 g

SCARIFICATION SHAPE : DIAMOND

STORAGE

Shelf life cooked product : 48 hours

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :270 day(s)

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:

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

COOKING 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	15-18 MIN
	TEMPERATURE	180°C (356°F)
PRECAUTIONS		COOKING 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

1 servings per container

Serving size 1 Unit (81g)

Amount per serving

Calories 250

% Daily Value*

Total Fat 9g 12%

Saturated Fat 5g 25%

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 260mg 11%

Total Carbohydrate 36g 13%

Dietary Fiber 1g 4%

Total Sugars 14g

Includes 13g Added Sugars 26%

Protein 4g

Vitamin D 0mcg 0%

Calcium 9mg 0%

Iron 1mg 6%

Potassium 63mg 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	YES
HVP	NO	NO	NO
Celery	NO	NO	NO
GMO	YES	YES	YES



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PACKING SPECS

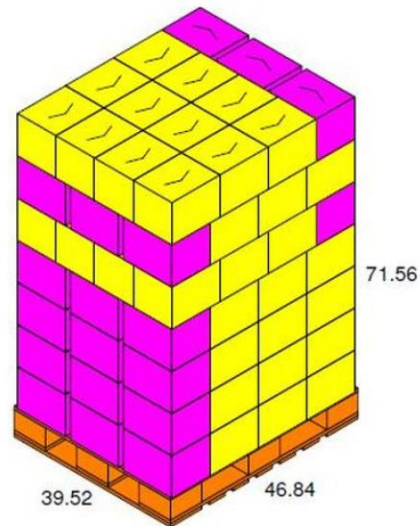
BOX NUMBER	231074	
EXTERIOR	IN	CM
LENGTH	12.4	31.4
WIDTH	9.9	25.2
HEIGHT	9.4	23.8
CUBIC	0.668 ft ³	0.019 m ³
BOX COLOR	BRUNE	
BOX BRAND	SANS MARQUE	
ECT	40	

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

SKID SPECS *

UNIT WEIGHT	3.2 oz	90 g
UNITS PER CASE	42	
CASE NET WEIGHT	8.33 lbs	3.78 kg
CASE GROSS WEIGHT	9.3 lbs	4.22 kg
CASES PER LEVEL	15	
LEVELS	7	
CASES PER PALLET	105	
CUBIC	78.43 ft ³	2.22 m ³

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





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BOX LABEL



52833

RTB GUAVA DANISH
DANOISE GOYAVE PAC

RTB GUAVA DANISH
DANOISE GOYAVE PAC

Qty / Quantité: 42
Unit weight / Poids Unitaire: 90 g (3.17 oz)
Case weight / Poids Caisse: 3.78 kg (8.33 lb)
MADE IN CANADA FROM DOMESTIC AND IMPORTED INGREDIENTS.
FABRIQUE AU CANADA À PARTIR D'INGRÉDIENTS CANADIENS ET IMPORTÉS
BRIDOR INC., 1370 GRAHAM BELL, BOUCHERVILLE, QUÉBEC, CANADA J4B 6H5
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.
COOKING SPECIFICATIONS / SPECIFICATIONS DE CUISSON:
20°C CONVECTION / LIEU : TEMPÉRATURE AMBIANTE / DECONGELATION TEMPS : 30 MIN / DECONGELATION TEMPERATURE :
ETUVE TEMPS : NON REQUIS
CUISSON TYPE FOUR: CONVECTION / CUISSON TEMPS : 15-18 MIN / CUISSON TEMPERATURE : 180 C (356 F)
PROOFING TIME : NOT REQUIRED
BAKING OVEN TYPE: CONVECTION / BAKING TEMPS : 15-18 MIN / BAKING TEMPERATURE : 180 C (356 F)

Revision: 03
2023-06-05

KEEP FROZEN
GARDER CONGELÉ
-18°C (0°F)


(01) 10057483528337 (15) 240301 (10) 1234567

RTB GUAVA DANISH
DANOISE GOYAVE PAC

INGREDIENTS FOR CANADIAN MARKET:
Ingredients: Unleached enriched flour, Water, Sugar, Sugar, pink guava puree, Yeast, Modified corn starch, Liquid whole eggs, Salt, Wheat gluten*, Malted wheat flour, Malted barley extract, Dehydrated red beet juice (maltodextrin), and seed juice concentrate, citric acid, Food enzymes (xylanase, amylase), Ascorbic acid, Dried whole eggs, Skim milk powder, Soy flour. *Order may change.

Contains: Wheat, Barley, Milk, Eggs, Soy

INGREDIENTS POUR MARCHÉ CANADIEN:
Ingrédients: Farine enrichie non blanchée, Eau, Sucre, Sucre, purée de goyave rose, Levure*, Amidon de maïs modifié, Œufs entiers
liquides, Glutén de blé*, Farine de blé maltée, Extrait de malt de seigle, Jus de betterave séché (maltodextrine), et jus de semences concentré, Acide citrique, Enzymes alimentaires (xylanase, amylase), Acide ascorbique, Œufs entiers séchés, Poudre de lait séchée, Farine de soja.
*L'ordre peut varier.

Contient: Blé, Orge, Lait, Œufs, Soja

INGREDIENTS FOR US MARKET:
UNLEACHED ENRICHED FLOUR (WHEAT FLOUR, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID),
WATER, SUGAR, BUTTER (CREAM), PINK GUAVA PUREE, YEAST, MODIFIED CORN STARCH (LESS THAN 2% OF EGGS, SALT,
WHEAT GLUTEN), MALTED WHEAT FLOUR, MALTED BARLEY EXTRACT, DEHYDRATED RED BEET JUICE (MALTODextrIN), AND SEED JUICE CONCENTRATE, CITRIC ACID, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR,
CONCENTRATE, CITRIC ACID).
CONTAINS: WHEAT, MILK, EGGS, SOY.

Exemple/Example
11073 10:05 BB/MA : 2011 SE 10
Signification
Date au jet d'encre sur le côté de la boîte / Inkjet on the side of the box <u>11</u> = 2011, Année de fabrication/year of production <u>073</u> = date julienne de l'année soit le 73e jour sur 365 jours de l'année 2011/ Julian Date of the year, the 73th day on 365 days of year 2011 <u>10:05</u> = heure d'emballage du produit/ Product packing hours <u>BB/MA : 2011 SE 10</u> = Date d'expiration de X jours après la date de production/Expiration date of X days after the date of production