



4X4 SLICED SOURDOUGH BREAD

CA

CODE : 52721

GTIN : 10057483527217

REVISION 06 (16-03-2022)

WEIGHT : 100 g / 3.5 oz

BAKING : ENTIEREMENT CUIT

UNIT/CASE : 60

INGREDIENTS LIST

Ingredients : Unbleached enriched flour, Water, Wheat sourdough (water, fermented wheat flour), Sea salt, Canola oil, Yeast, Malted barley flour, Malted wheat flour, Ascorbic acid, Food enzymes (xylanase, glucose-oxylase, lipase, alpha-amylase).

ALLERGENS

Contains: Wheat and Barley. May Contain: Sesame and Soy.

DELIVERED PRODUCT



BAKED PRODUCT



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	1.57	1.87	2.17	3.74	4.13	4.53	3.5 oz	3.5 oz
CM	9.5	10.5	11.5	4	4.75	5.5	9.5	10.5	11.5	100 g	100 g

SCARIFICATION SHAPE : STRAIGHT

QUANTITY OF SCARIFICATIONS : 1

STORAGE

Shelf life cooked product : 24 hours

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :365 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	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	4-5 MIN
	TEMPERATURE	210°C (410°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 Valeur nutritive

Per 1 Unit (100 g)

pour 1 Unité (100 g)

Calories 290 % Daily Value*

Fat / Lipides 3.5 g 5 %
Saturated / saturés 0 g
+ Trans / trans 0 g 0 %

Carbohydrate / Glucides 54 g
Fibre / Fibres 2 g 7 %
Sugars / Sucres 0 g 0 %

Protein / Protéines 10 g

Cholesterol / Cholestérol 0 mg

Sodium 580 mg 25 %

Potassium 100 mg 3 %

Calcium 20 mg 2 %

Iron / Fer 3.5 mg 19 %

* 5% or less is a little,
15% or more is a lot
* 5 % ou moins c'est peu,
15 % ou plus c'est beaucoup



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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	YES	YES
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	NO	NO	YES
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	NO	NO	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	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
Mustard or its derivatives, e.g., mustard seeds, mustard flour, ground mustard, prepared mustard etc New Regulations coming into force on August 4, 2012, will include mustard	NO	NO	NO
Sulphites, e.g., sulphur dioxide and sodium metabisulphites etc.	NO	NO	NO
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	NO	YES	YES



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PACKING SPECS

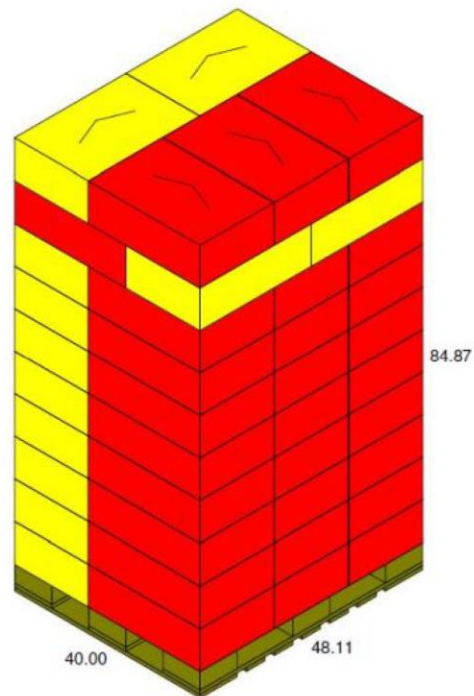
BOX NUMBER	232071	
EXTERIOR	IN	CM
LENGTH	24.1	61.3
WIDTH	16.0	40.6
HEIGHT	8.0	20.3
CUBIC	1.787 ft ³	0.051 m ³
BOX COLOR	BRUNE	
BOX BRAND	SANS MARQUE	
ECT	40	

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

SKID SPECS *

UNIT WEIGHT	3.5 oz	100 g
UNITS PER CASE	60	
CASE NET WEIGHT	13.23 lbs	6 kg
CASE GROSS WEIGHT	15.76 lbs	7.15 kg
CASES PER LEVEL	5	
LEVELS	10	
CASES PER PALLET	50	
CUBIC	94.35 ft ³	2.67 m ³

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





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BOX LABEL

**52721**
4X4 SLICED SOURDOUGH BREAD
PAIN SOURDOUGH TRANCHE 4X4


Revision: 2
2022-03-16

Qty / Quantité: 60
Unit weight / Poids Unitaire: 100 g (3.53 oz)
Case weight / Poids Caisse: 6 kg (13.23 lb)
MADE IN CANADA FROM DOMESTIC AND IMPORTED INGREDIENTS.
FABRIQUE AU CANADA A PARTIR D'INGREDIENTS CANADIENS ET IMPORTES
BRIDOR INC., 1370 GRAHAM BELL, BOUCHERVILLE, QUEBEC, CANADA J4B 6H5

COOKING SPECIFICATIONS / SPECIFICATIONS DE CUISSON:
RECONGELATION LIEU / NON REQUIS
CUISSON TYPE FOUR / CONNECTION / CUISSON TEMPS : 4-5 MIN / CUISSON TEMPERATURE: 210 C (410 F)
THAWING WHERE: NOT REQUIRED
BAKING OVEN TYPE: CONNECTION / BAKING TIME: 4-5 MIN / BAKING TEMPERATURE: 210 C (410 F)


(01) 10057483527217 (15) 230316 (10) 1234567

52721
4X4 SLICED SOURDOUGH BREAD
PAIN SOURDOUGH TRANCHE 4X4

INGREDIENTS FOR CANADIAN MARKET:
Ingredients: Unleached enriched flour, Water, Wheat sourdough starter, fermented wheat flour, Sea salt, Canola oil, Yeast, Malted barley flour, Malted wheat flour, Ascorbic acid, Food enzymes (xylanase, glucose-oxidase, lipase, alpha-amylase).

INGREDIENTS POUR MARCHÉ CANADIEN:
Ingredients : Farine enrichie non blanchée, Eau, Levain de blé (eau, farine de blé fermentée), Sel de mer, Huile de canola, Levure, Farine d'orge maltée, Farine de blé maltée, Acide ascorbique, Enzymes alimentaires (xylanase, glucose-oxydase, lipase, alpha-amylase).

INGREDIENTS FOR US MARKET:
UNLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHEAT SOURDOUGH (WATER, FERMENTED WHEAT FLOUR), SEA SALT, CANOLA OIL, YEAST, MALTED BARLEY FLOUR, MALTED WHEAT FLOUR, ASCORBIC ACID, FOOD ENZYMES (XYLANASE, GLUCOSE OXIDASE, LIPASE, ALPHA-AMYLASE).

CONTAINS: Wheat and Barley. May Contain: Sesame and Soy.

CONTIENT: Blé Et Orge. Peut Contenir: Sésame Et Soja.

CONTAINS WHEAT. MAY CONTAIN SESAME AND SOY.

Exemple/Example
11073 E 09 :54 BB/MA : 2011 DE 09
Signification
Date au jet d'encre sur le côté de la boîte/ Printed on the side of the box 11073 = date julienne de l'année soit le 73ème jour sur 365 jours de l'année 2011/ Julian Date of the year, the 73rd day on 365 days of year 2011 E = ligne de production où le produit a été fabriqué/ production line where the product was manufactured 09:54 = heure d'emballage du produit / Product packing hours 2011 DE 09 = Date d'expiration de X jours après la date de production/ Expiration date of X days after the date of production