



RTB BUTTER LEEK PARMESAN BISTRO

US

CODE : 52401

GTIN : 10057483524018

REVISION 23 (13-06-2024)

WEIGHT : 110 g / 3.9 oz

BAKING : READY TO BAKE

UNIT/CASE : 36

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), LEEKS FILLING (WATER, LEEKS, BECHAMEL CREAM (WHEY POWDER, MODIFIED POTATO STARCH, WHOLE MILK POWDER, SALT, XANTHAN GUM, PEPPER, NUTMEG), PARMESAN CHEESE (MILK, SALT, MICROBIAL ENZYME, CELLULOSE), EGGS, SPICES, SALT), BUTTER (CREAM), WATER, SUGAR, LESS THAN 2% OF YEAST, EGGS, SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, NONFAT DRY MILK, SOY FLOUR.

ALLERGENS

CONTAINS: WHEAT, MILK, EGGS, SOY.

DELIVERED PRODUCT



BAKED PRODUCT



SPECIAL MENTION

MADE WITH CAGE FREE EGGS. According to a micro challenge made by a certified lab following FDA protocol, baked Bistro can be kept at room temperature for 8 hours. After this time, product must be discarded.

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	4.33	4.61	4.88	1.18	1.34	1.5	2.52	2.87	3.23	3.9 oz	3.4 oz
CM	11	11.7	12.4	3	3.4	3.8	6.4	7.3	8.2	110 g	95 g

SCARIFICATION SHAPE : LATTICE

STORAGE

Shelf life baked product : 72 hours

Location shelf life baked product : FRIDGE

Freezer shelf life :270 day(s)

Recommended shelf conditions baked product :

Preserve at a refrigerated temperature of 34-40°F (1-4 °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	55-65 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	19-23 MIN
	TEMPERATURE	177°C (351°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

1 servings per container

Serving size 1 unit (95g)

Amount per serving

Calories 330

% Daily Value*

Total Fat 19g 24%

Saturated Fat 11g 55%

Trans Fat 0g

Cholesterol 60mg 20%

Sodium 440mg 19%

Total Carbohydrate 33g 12%

Dietary Fiber 1g 4%

Total Sugars 6g

Includes 3g Added Sugars 6%

Protein 7g

Vitamin D 0mcg 0%

Calcium 73mg 6%

Iron 2mg 10%

Potassium 122mg 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.



CODE : 52401

GTIN : 10057483524018

REVISION 23 (13-06-2024)

WEIGHT : 110 g / 3.9 oz

BAKING : READY TO BAKE

UNIT/CASE : 36

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	NO	YES	YES



RTB BUTTER LEEK PARMESAN BISTRO

US

CODE : 52401

GTIN : 10057483524018

REVISION 23 (13-06-2024)

WEIGHT : 110 g / 3.9 oz

BAKING : READY TO BAKE

UNIT/CASE : 36

PACKING SPECS

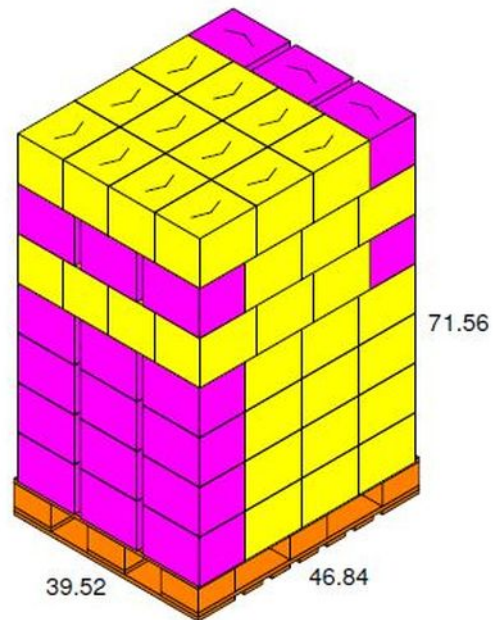
BOX NUMBER	231074	
EXTERIOR	IN	CM
LENGTH	12.4	31.4
WIDTH	9.9	25.2
HEIGHT	9.4	23.8
CUBIC	0.668 ft ³	0.019 m ³
BOX COLOR	BRUNE	
BOX BRAND	SANS MARQUE	
ECT	40	

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

SKID SPECS *

UNIT WEIGHT	3.9 oz	110 g
UNITS PER CASE	36	
CASE NET WEIGHT	8.73 lbs	3.96 kg
CASE GROSS WEIGHT	9.7 lbs	4.4 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.





RTB BUTTER LEEK PARMESAN BISTRO

US

CODE : 52401

GTIN : 10057483524018

REVISION 23 (13-06-2024)

WEIGHT : 110 g / 3.9 oz

BAKING : READY TO BAKE

UNIT/CASE : 36

BOX LABEL



52401

RTB BUTTER LEEK PARMESAN BISTRO
BISTRO POIREAUX PARMESAN BEURRE PAC

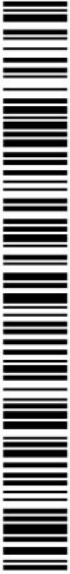


Qty / Quantité: 36
Unit weight / Poids Unitaire: 110 g (3.88 oz)
Case weight / Poids Caisse: 3.96 kg (8.73 lb)

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

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:
COOKING TEMPERATURE / CUISSON TEMP.: 177°C (350°F)
TEMPERATURE AMBIANTE / DECONGELATION TEMPS: 55-65 MIN / THAWING TEMPERATURE: 20°C (68°F)
ETUVEAGE TEMPS: NON REQUIS
CUISISON TYPE FOUR: CONVECTION / CUISSON TEMPERATURE: 177°C (350.6°F)
THAWING WARE: ROOM TEMPERATURE / THAWING TIME: 55-65 MIN / THAWING TEMPERATURE: 20°C (68°F)
PROOFING TIME: (NOT REQUIRED)
BAKING OVEN TYPE: CONVECTION / BAKING TIME: 19-23 MIN / BAKING TEMPERATURE: 177°C (350.6°F)



(01) 10057483524018 (15) 250311 (10) 1234567

52401

RTB BUTTER LEEK PARMESAN BISTRO
BISTRO POIREAUX PARMESAN BEURRE PAC

INGREDIENTS FOR CANADIAN MARKET:
Ingredients: Unbleached enriched flour, Leeks filling (leeks, bechamel cream (whey powder, modified potato starch, whole milk powder, salt, xanthan gum, pepper, nutmeg), parmesan cheese, liquid whole eggs, spices, salt), Butter, Water, Sugar, Yeast, Liquid whole eggs, Salt, Wheat gluten, Food enzymes (xylanase, amylase), Ascorbic acid, Dried whole eggs, Salt milk powder, Soy flour. *Color may change.

Contains: Wheat, Milk, Eggs, Soy.

INGREDIENTS POUR MARCHÉ CANADIEN:
Ingrédients: Farine enrichie non blanchie, Garniture aux poireaux (eau, poireaux, crème bechamel (poudre de lactosérum, amidon de pomme de terre modifié, poudre de lait entier, sel, gomme de xanthane, poivre, muscade), fromage parmesan, oeufs entiers liq uides, épices, sel), Beurre, Eau, Sucre, Levure*, Oeufs entiers liquides, Sel, Gluten de blé*, Enzymes alimentaires (xylanase, amylase), Acide ascorbique, Poudre d'oeufs entiers, Poudre de lait entier, l'aine de soja, *L'ordre peut varier.

Contient: Blé, Lait, Oeufs, Soja.

INGREDIENTS FOR US MARKET:
UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), LEUKS FILLING (WATER, LEUKS, BECHAMEL CREAM (WHEY POWDER, MODIFIED POTATO STARCH, WHOLE MILK POWDER, SALT, XANTHAN GUM, PEPPER, NUTMEG), PARMESAN CHEESE, LIQUID WHOLE EGGS, SPICES, SALT), BUTTER, WATER, SUGAR, YEAST, LIQUID WHOLE EGGS, SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, NONFAT DRY MILK, SOY FLOUR.

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