



RTB PERFECT BUTTER CHOCOLATINE

CA

CODE : 59040

GTIN : 10057483590402

REVISION 24 (19-07-2022)

WEIGHT : 80 g / 2.8 oz

BAKING : READY TO BAKE

UNIT/CASE : 60

INGREDIENTS LIST

Ingredients: Unbleached enriched flour, Butter, Semi-sweet chocolate (sugars [sugar, dextrose], unsweetened chocolate, cocoa butter, soy lecithin, natural vanilla flavour), Water, Liquid whole eggs, Yeast, Sugar, Salt, Partly skimmed milk, Wheat gluten, Food enzymes (xylanase, amylase), Ascorbic acid, Dried whole eggs, Skim milk powder, Soy flour.

ALLERGENS

Contains: Wheat, Milk, Egg 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	baked
IN	3.63	3.88	4.13	1.14	1.3	1.45	2.25	2.53	2.81	2.8 oz	2.3 oz
CM	9.22	9.86	10.49	2.89	3.29	3.69	5.72	6.43	7.14	80 g	64 g

SCARIFICATION SHAPE : NO CUTS

STORAGE

Shelf life baked product : 24 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)

Nutrition Facts Valeur nutritive

Per 1 unit (64 g)
pour 1 unité (64 g)

Calories 300	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 17 g	23 %
Saturated / saturés 10 g	52 %
+ Trans / trans 0.4 g	
Carbohydrate / Glucides 33 g	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 10 g	10 %
Protein / Protéines 6 g	
Cholesterol / Cholestérol 50 mg	
Sodium 280 mg	12 %
Potassium 100 mg	3 %
Calcium 20 mg	2 %
Iron / Fer 2.5 mg	14 %

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

BAKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	25-35 MIN
	TEMPERATURE	
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	16-20 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.



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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
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

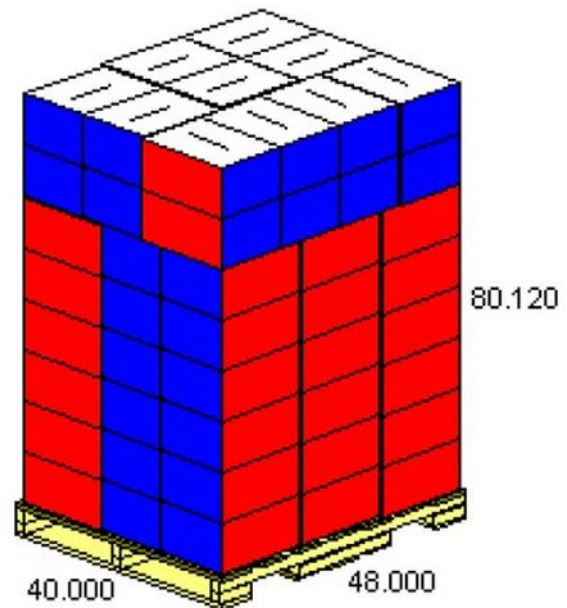
BOX NUMBER	232079	
EXTERIOR	IN	CM
LENGTH	15.4	39.2
WIDTH	11.5	29.2
HEIGHT	9.3	23.6
CUBIC	0.957 ft ³	0.027 m ³
BOX COLOR	BRUNE	
BOX BRAND	SANS MARQUE	
ECT	44	

RETAIL BAGS INCLUDED :	NO
BAG CODE :	
BAG QUANTITY :	
SCC :	
STICKERS INCLUDED :	NO
STICKER CODE :	
NUMBER OF LABELS:	
BOX LINING :	2 BAGS OF 30 UN

SKID SPECS *

UNIT WEIGHT	2.8 oz	80 g
UNITS PER CASE	60	
CASE NET WEIGHT	10.58 lbs	4.8 kg
CASE GROSS WEIGHT	13.01 lbs	5.9 kg
CASES PER LEVEL	10	
LEVELS	8	
CASES PER PALLET	80	
CUBIC	88.22 ft ³	2.5 m ³

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





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BOX LABEL

59040	RTB PERFECT BUTTER CHOCOLATINE CHOCOLATINE PARFAITE BEURRE PAC
INGREDIENTS FOR CANADIAN MARKET: Ingredients: Unbleached enriched flour, Butter, Semi-sweet chocolate (sugars [sugar, dextrose], unsweetened chocolate, cocoa butter, soy lecithin, natural vanilla flavour), Water, Liquid whole eggs, Yeast, Sugar, Salt, Partly skimmed milk, Wheat gluten, Wheat gluten, Food enzymes (xylanase, amylose), Ascorbic acid, Dried whole eggs, Skim milk powder, Soy flour.	
Contains: Wheat, Milk, Egg and Soy.	
INGREDIENTS POUR MARCHÉ CANADIEN: Ingredients: Farine enrichie non blanchie, Beurre, Chocolat mi-sucré (sucres [sucre, dextrose], chocolat non sucré, beurre de cacao, lécithine de soja, arôme naturel de vanille), Eau, Œufs entiers liquides, Levure, Sucre, Sel, Lait partiellement écrémé, Gluten de blé, Enzymes alimentaires (xylanase, amylose), Acide ascorbique, Poudre d'œufs entiers, Poudre de lait écrémé, Farine de soja.	
Contient: Blé, Lait, Œuf et Soja.	
INGREDIENTS FOR US MARKET: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), SEMISWEET CHOCOLATE (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, DEXTROSE, SOY LECITHIN, NATURAL VANILLA FLAVOR), WATER, EGGS, YEAST, SUGAR, SALT, PARTIALLY SKIMMED MILK, WHEAT GLUTEN, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLOSE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.	
CONTAINS: WHEAT, MILK, EGG AND SOY.	



Revision: 10
2020-08-07



2 sacs de 30 unités / 2 bags of 30 units



59040
RTB PERFECT BUTTER CHOCOLATINE
CHOCOLATINE PARFAITE BEURRE PAC

Qty / Quantité: 60
Unit weight / Poids Unitaire: 80 g (2.82 oz)
Case weight / Poids Caisse: 4.8 kg (10.58 lb)

PRODUCT OF USA
BRIDOR USA, 2260 INDUSTRIAL WAY, VINELAND, NJ 08360

Raw: Cook per specifications before consuming / Cru: Cuire selon spécifications avant de consommer

COOKING SPECIFICATIONS / SPÉCIFICATIONS DE CUISSON:

DECONGELATION LIEU : TEMPERATURE AMBIANTE / DECONGELATION TEMPS : 25-35 MIN
ETUVAJE TEMPS : NON REQUIS
CUISSON TYPE FOUR : CONVECTION / CUISSON TEMPS : 16-20 MIN / CUISSON TEMPERATURE : 177 C (350.6 F)

THAWING WARE: ROOM TEMPERATURE / THAWING TIME : 25-35 MIN
PROOFING TIME : NOT REQUIRED
BAKING OVEN TYPE : CONVECTION / BAKING TIME : 16-20 MIN / BAKING TEMPERATURE : 177 C (350.6 F)



(01) 10057483590402 (15) 230730 (10) 1234567

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