



BLACKCURRANT SWISS PASTRY

US

CODE : 52924

GTIN : 10057483529242

REVISION 02 (22-01-2025)

WEIGHT : 36 g / 1.3 oz

BAKING : READY TO BAKE

UNIT/CASE : 144

INGREDIENTS LIST

BLACKCURRANT FILLING (BLACKCURRANT, WATER, SUGAR, NONFAT DRY MILK, MODIFIED TAPIOCA STARCH, DRY WHOLE MILK, WHEY POWDER, NATURAL FLAVOR, BETA CAROTENE), UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, SUGAR, EGGS, YEAST, LESS THAN 2% OF: DRY WHOLE MILK, SALT, MILK (MILK, VIT. D3), WHEAT GLUTEN, XANTHAN GUM, ASCORBIC ACID, FOOD ENZYMES (ALPHA-AMYLASE, XYLANASE).

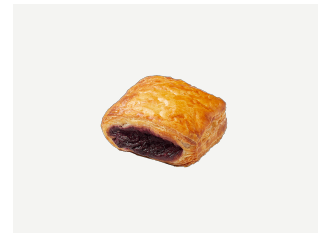
ALLERGENS

CONTAINS: WHEAT, MILK, EGGS. MAY CONTAIN: TREENUTS, 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 | baked |
| IN | N/A | 2.56 | N/A | N/A | 0.71 | N/A | N/A | 1.97 | N/A | 1.3 oz | 1.1 oz |
| CM | N/A | 6.5 | N/A | N/A | 1.8 | N/A | N/A | 5 | N/A | 36 g | 31 g |

SCARIFICATION SHAPE : NO CUTS

STORAGE

Shelf life baked product : 24 hours

Location shelf life baked product : AMBIENT AIR

Freezer shelf life :240 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)

BAKING 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 | FOUR ROTATIF |
| | TIME | 13-15 MIN |
| | TEMPERATURE | 188°C (371°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

serving per container

Serving size 2 pastries (62g)

Amount per serving

Calories 200

% Daily Value*

Total Fat 9g 12%

Saturated Fat 5g 25%

Trans Fat 0g

Cholesterol 30mg 10%

Sodium 170mg 7%

Total Carbohydrate 25g 9%

Dietary Fiber 1g 4%

Total Sugars 8g

Includes 6g Added Sugars 12%

Protein 4g

Vitamin D 0.2mcg 2%

Calcium 40mg 4%

Iron 1.2mg 6%

Potassium 90mg 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.



BLACKCURRANT SWISS PASTRY

US

CODE : 52924

GTIN : 10057483529242

REVISION 02 (22-01-2025)

WEIGHT : 36 g / 1.3 oz

BAKING : READY TO BAKE

UNIT/CASE : 144

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 | YES | YES |
| Sesame or its derivatives, e.g., paste and oil etc. | NO | NO | NO |
| 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. | 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 |
| 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 | YES | YES |
| GMO | YES | YES | YES |



BLACKCURRANT SWISS PASTRY

US

CODE : 52924

GTIN : 10057483529242

REVISION 02 (22-01-2025)

WEIGHT : 36 g / 1.3 oz

BAKING : READY TO BAKE

UNIT/CASE : 144

PACKING SPECS

| | | |
|------------|-----------------------|----------------------|
| BOX NUMBER | 230050 | |
| EXTERIOR | IN | CM |
| LENGTH | 18.0 | 45.7 |
| WIDTH | 10.0 | 25.4 |
| HEIGHT | 7.0 | 17.8 |
| CUBIC | 0.729 ft ³ | 0.021 m ³ |
| BOX COLOR | | |
| BOX BRAND | PRIVATE BRAND | |
| ECT | 32 | |

RETAIL BAGS INCLUDED :

NO

BAG CODE :

BAG QUANTITY :

SCC :

STICKERS INCLUDED :

NO

STICKER CODE :

NUMBER OF LABELS:

BOX LINING :

BULK

SKID SPECS *

| | | |
|-------------------|-----------------------|---------------------|
| UNIT WEIGHT | 1.3 oz | 36 g |
| UNITS PER CASE | 144 | |
| CASE NET WEIGHT | 11.43 lbs | 5.18 kg |
| CASE GROSS WEIGHT | 12.53 lbs | 5.68 kg |
| CASES PER LEVEL | 10 | |
| LEVELS | 9 | |
| CASES PER PALLET | 90 | |
| CUBIC | 75.48 ft ³ | 2.14 m ³ |

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



BLACKCURRANT SWISS PASTRY

US

CODE : 52924

GTIN : 10057483529242

REVISION 02 (22-01-2025)

WEIGHT : 36 g / 1.3 oz

BAKING : READY TO BAKE

UNIT/CASE : 144

BOX LABEL

52924

BLACKCURRANT SWISS PASTRY



52924

BLACKCURRANT SWISS PASTRY

Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for 2 minutes


COOKING SPECIFICATIONS

THAWING WHERE : ROOM TEMPERATURE / THAWING TIME : 40-50 MIN / THAWING TEMPERATURE : 20 °C (68 °F)
PROOFING TIME : NOT REQUIRED
BAKING OVEN TYPE : ROTARY RACK OVEN / BAKING TIME : 13-15 MIN / BAKING TEMPERATURE : 188 °C (370.4 °F)
PRODUCT OF USA
BRIDOR USA, 2260 INDUSTRIAL WAY, VINELAND, NJ 08360

Revision 02
3/15/2024

 **KEEP FROZEN**
-18°C (0°F)

Qty 144
Unit weight 36 g (1.3 oz)
Net wt. 5.18 kg (11.43 lb)


(01) 1 0057483 52924 2 (15) 251106 (10) 1234567

Production date 2025 MR 11
Best Before 2025 NO 06

Lot : 1234567

US MARKET: BLACKCURRANT FILLING (BLACKCURRANT, WATER, SUGAR, NONFAT DRY MILK, MODIFIED TAPIOCA STARCH, DRY WHOLE MILK, WHEY POWDER, NATURAL FLAVOR, BETA CAROTENE), UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, SUGAR, EGGS, YEAST, LESS THAN 2% OF: DRY WHOLE MILK, SALT, MILK (MILK, VIT. D3), WHEAT GLUTEN, XANTHAN GUM, ASCORBIC ACID, FOOD ENZYMES (ALPHA-AMYLASE, XYLANASE).

CONTAINS: WHEAT, MILK, EGGS, MAY CONTAIN: TREENUTS, SOY.

BRIDOR USA, 2260 INDUSTRIAL WAY, VINELAND, NJ 08360

| EXEMPLE / EXAMPLE |
|--|
| <u>Imprimée sur l'étiquette caisse / Print on case Label:</u> Production date: 10/26/22 Lot #: 129928 Expiration date: 04/24/23 |
| <u>Imprimée sur la boîte / On the box</u> 10/27/2022 12:26 00029423 |
| Signification |
| <u>Imprimée sur l'étiquette caisse / Print on case Label:</u> 10/26/22= Date de production/Production date: MM/DD/YYYY 129928 =Numéro de lot / Lot Number: XXXXXX (6 digits) 04/24/23= Date d'expiration / Expiration date: MM/DD/YY <u>Imprimée sur la boîte / Print on the box:</u> 10/27/2022= Date de production / Production date: MM/DD/YYYY 12:26 = Heure de production / Production hour: HH:MM Numéro de la boîte / Box number: 00029423 (8 digits) |