



# BREAD WITH OAT PORRIDGE SOURDOUGH

US

CODE : 52825

GTIN : 10057483528252

TEMPORARY SPECIFICATIONS  
REVISION 06 (23-03-2022)

WEIGHT : 525 g / 18.5 oz

BAKING : BAKED

UNIT/CASE : 16

## INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, OAT SOURDOUGH (WATER, OAT FLAKES, MALT, UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), ORGANIC UNBLEACHED FLOUR), WATER, SEA SALT, YEAST, FOOD ENZYMES (ALPHA-AMYLASE, XYLANASE, GLUCOSE-OXYDASE, LIPASE), MALTED BARLEY FLOUR, MALTED WHEAT FLOUR, ASCORBIC ACID.

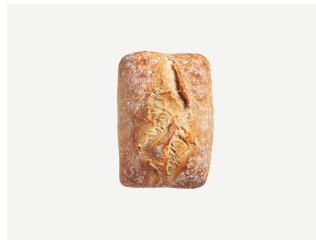
## ALLERGENS

CONTAIN: WHEAT. MAY CONTAIN: SESAME, SOY.

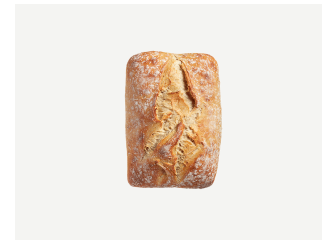
## GMO

Not Bioengineered.

## 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	8.66	9.25	9.84	2.95	3.35	3.74	5.51	5.91	6.3	18.5 oz	18.5 oz
CM	22	23.5	25	7.5	8.5	9.5	14	15	16	525 g	525 g

SCARIFICATION SHAPE : POLKA

QUANTITY OF SCARIFICATIONS : 3

## STORAGE

Shelf life cooked product : 48 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 of freezer :

Maintained freezer temperature between 10 °F and -12 °F ( -12 °C and -24 °C).

## COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	3 HR
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
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

10 servings per container

Serving size 1/10 bread (50g)

Amount per serving

**Calories** 130

% Daily Value\*

**Total Fat** 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 270mg 12%

**Total Carbohydrate** 25g 9%

Dietary Fiber 1g 4%

Total Sugars 1g

Includes 0g Added Sugars 0%

**Protein** 5g

Vitamin D 0mcg 0%

Calcium 9mg 0%

Iron 2mg 10%

Potassium 66mg 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	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
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

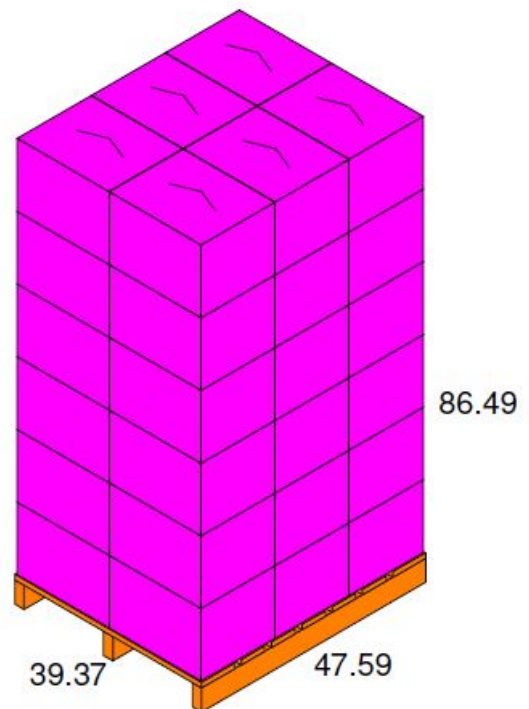
BOX NUMBER	231033	
EXTERIOR	IN	CM
LENGTH	19.1	48.4
WIDTH	15.1	38.3
HEIGHT	12.1	30.8
CUBIC	2.021 ft <sup>3</sup>	0.057 m <sup>3</sup>
BOX COLOR	BRUNE	
BOX BRAND	SANS MARQUE	
ECT	40	

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

## SKID SPECS \*

UNIT WEIGHT	18.5 oz	525 g
UNITS PER CASE	16	
CASE NET WEIGHT	18.52 lbs	8.4 kg
CASE GROSS WEIGHT	21.23 lbs	9.63 kg
CASES PER LEVEL	6	
LEVELS	6	
CASES PER PALLET	36	
CUBIC	86.4 ft <sup>3</sup>	2.45 m <sup>3</sup>

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








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## BOX LABEL

**52825**  
**BREAD WITH OAT PORRIDGE SOURDOUGH**  
**PAIN AVEC LEVAIN D'AVOINE PORRIDGE**



**Qty / Quantité: 16**  
**Unit weight / Poids Unitaire: 525 g (18.51 oz)**  
**Case weight / Poids Caisse: 8.4 kg (18.51 lbs)**  
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

**INGREDIENTS FOR CANADIAN MARKET:**  
Ingredients: Unbleached enriched flour, oat sourdough (water, oat flakes, malted barley extract, unbleached enriched flour, organic unbleached flour, Water, Sea salt, Yeast, Enzymes (alpha-amylase, xylanase, glucose-oxidase, lipase), Malted barley flour, Malted wheat flour, Ascorbic acid.

Contains: Wheat, Barley, Oat, May contain: Sesame, Soy.

**INGRÉDIENTS POUR MARCHÉ CANADIEN:**  
Ingrédients: Farine enrichie non blanchée, Levain d'avoine (eau, flocons d'avoine, extrait d'orge maltée, farine enrichie non blanchée, farine non blanchée biologique), Eau, Sel de mer, Levure, Enzymes alimentaires (amylase, xylanase, glucose-oxydase, lipase), Farine d'orge maltée, Farine de blé maltée, Acide ascorbique.


Contient: Blé, Orge, Avoine, Peut contenir: Sésame, Soja.

**INGREDIENTS FOR US MARKET:**  
UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, OAT SOURDOUGH (WATER, OAT FLAKES, MALT, UNBLEACHED ENRICHED FLOUR, WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SEA SALT, YEAST, ENZYMES (ALPHA-AMYLASE, XYLANASE, GLUCOSE OXYDASE, LIPASE), MALTED BARLEY FLOUR, MALTED WHEAT FLOUR, ASCORBIC ACID.

CONTAIN: WHEAT, MAY CONTAIN: SESAME, SOY.

**COOKING SPECIFICATIONS / SPÉCIFICATIONS DE CUISSON:**  
CONGELATION LIEU : TEMPERATURE AMBIANTE / DECONGELATION TEMPS : 3 HR / DECONGELATION TEMPERATURE : 20 C (68 F)  
ETUVAJE TEMPS : NON REQUIS  
CUISSON TYPE FOUR : NON REQUIS  
THAWING WHERE : ROOM TEMPERATURE / THAWING TIME : 3 HR / THAWING TEMPERATURE : 20 C (68 F)  
PROOFING TIME : NOT REQUIRED  
BAKING OVEN TYPE : NOT REQUIRED

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



(01) 10057483528252 (15) 230323 (10) 1234567

Exemple/Example
11073 E 09 :54 8B/MA : 2011 DE 09
Signification
Date au jet d'encre sur le côté de la boîte / Printed on the side of the box <u>11073</u> = 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 <u>E</u> = ligne de production où le produit a été fabriqué / production line where the product was manufactured <u>09:54</u> = heure d'emballage du produit / Product packing hours <u>2011 DE 09</u> = Date d'expiration de X jours après la date de production / Expiration date of X days after the date of production