



FINISHED FOOD SPECIFICATION SHEET

Effective Date: 2021-02-18	Document: 21.03.08	Item Number: 17861
Supersedes Date: N/A	Program: 21.0 Specification Program	Market: USA and Canada
Date Validated: 2021-02-18	Location: Corporate	Country of Origin: Canada
	Controlled Copy	

Food Name:	Baked Sliced Butter Croissants, Closed, Naturally Flavored/Flavoured Croissants au beurre tranché cuits au four, Fermés, Aromatisés naturellement		
Finished Food:	Baked Sliced Butter Croissants, Closed, Naturally Flavored (Flavoured)/Croissants au beurre tranché cuits au four, Fermés, Aromatisés naturellement		
Brand / Customer:	La Francaise	Sub Brand:	N/A



Food Item Description

La Francaise 2 oz baked butter croissant that is flakey and golden brown. There is additional structure built into the croissant so that this conveniently sliced croissant can be used as a sandwich carrier with ease. It is ready to be enjoyed after proper thawing.

La Francaise 2 oz de croissant au beurre cuit au four qui est floconneux et brun doré. Il y a une structure supplémentaire intégrée dans le croissant afin que ce croissant tranché de manière pratique puisse être utilisé comme un support de sandwich avec facilité. Il est prêt à être dégusté après une décongélation adéquate.

* Images provided for reference only. Actual item size and dimensions may be different.

Individual Food Specification

Net Weight of Individual Packaged Unit:

2 oz	56.7 g
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Raw Piece Weight	Prepared Piece Weight
N/A oz	2 oz

Baked Item Dimensions			
	Minimum	Target	Maximum
Length (")	3.937	4.33	4.724
Width (")	3.937	4.33	4.724
Height (")	1.299	1.378	1.457
Circumference (")	N/A	N/A	N/A
Diameter (")	N/A	N/A	N/A
Weight (oz)	1.9	2	2.1

Raw Piece Weight	Prepared Piece Weight
N/A g	56.7 g

Baked Item Dimensions			
	Minimum	Target	Maximum
Length (cm)	10	11	12
Width (cm)	10	11	12
Height (cm)	3.3	3.5	3.7
Circumference (cm)	N/A	N/A	N/A
Diameter (cm)	N/A	N/A	N/A
Weight (g)	53.86	56.69	59.53

Prepared By: Tracy Ramirez, Manager, FSQA - Regulatory



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PACKAGING

FDA Product Code: 03 D M T 14

Facility ID: 1069065

USDA Establishment: N/A

Customer Code: N/A

Packaging Format: 2 layers with 25 croissants separated by brown wax paper are packed per food grade polyethylene liner bag. Two bags (50 croissants each) are separated by a cardboard divider and packed into a corrugated shipping case.

Bag	Package Type:	Bag	Food Contact Surface:	Multiple - M
	Pieces per Bag :	50	UPC/GTIN:	N/A
	Bag Dimensions:	N/A " L X N/A " W X N/A " H	Bag Cube (Cu. Ft.):	N/A
	Bag Gross Wt. :	N/A lbs N/A kg	Bag Net Wt. :	6.25 lb (2.8349 kg)
	Net Wt. statement:	N/A		
Case	Package Type:	Case	UPC/GTIN:	10013087178613
	Bag per Case :	2	Pieces per Case :	100
	Case Dimensions:	22.625 " L X 15.875 " W X 9.75 " H	Case Cube (Cu. Ft.):	2.027
	Case Gross Wt. :	14.153 lb (6.419 kg)	Case Net Wt. :	12.5 lb (5.67 kg)
	Net Wt. statement:	2 BAGS/SACS X 50 - 2 oz (57 g) CROISSANTS, NET WT/POIDS NET 12.5 lb (5.67 kg)		
	Cases per Row (Ti):	5		
	Rows per Pallet (Hi):	9		
	Cases per Pallet:	45		



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ALLERGENS AND SENSITIVE INGREDIENTS

Eggs :	Contains
Gluten :	Contains
Allergens Gluten Explained :	Wheat
Milk :	Contains
Soy :	Contains
Wheat :	Contains
Wheat Gluten (Canada) :	Contains



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INGREDIENT STATEMENT

Ingredient Statement for US Labeling

Ingredients: Enriched flour (wheat flour, niacin, iron, ascorbic acid added as a dough conditioner, thiamine mononitrate, riboflavin, enzyme, folic acid), Water, Butter (cream [milk]), Sugar, Yeast, Contains 2% or less of: Egg whites, High fructose corn syrup (contains sulfites), Salt, Calcium propionate (preservative), Soy flour, Natural flavor (contains milk), Dough conditioners (enzymes, ascorbic acid, L-cysteine hydrochloride), Sunflower oil.

Contains: Eggs, Milk, Soy, Wheat.

Made in a facility that also processes: Almonds, Hazelnuts, Pecans, Sesame.

French Translation of Ingredient Statement for US Labeling

Ingrédients : Farine enrichie (farine de blé, niacine, fer, acide ascorbique ajouté comme conditionneur de pâte, mononitrate de thiamine, riboflavine, enzyme, acide folique), Eau, Beurre (crème [lait]), Sucre, Levure, Contient 2% ou moins de : Blancs d'oeufs, Sirop de maïs riche en fructose (contient des sulfites), Sel, Propionate de calcium (agent de conservation), Farine de soja, Arôme naturel (contient lait), Conditionneurs de pâte (enzymes, acide ascorbique, chlorhydrate de L-cystéine), Huile de tournesol.

Contient : Oeufs, Lait, Soja, Blé.

Ce produit est fabriqué dans une usine qui utilise : Amandes, Noisettes, Pacanes, Sésame.



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INGREDIENT STATEMENT

Ingredient Statement for CANADIAN Labeling (English)

Ingredients: Enriched wheat flour, Water, Butter (milk), Sugars (sugars, glucose-fructose [contains sulphites]), Yeast, Liquid egg whites, Salt, Natural flavour (contains milk), Calcium propionate, Soy flour, Sunflower oil, Xylanase, Ascorbic acid, Lipase, Amylase, L-cysteine hydrochloride.

Contains: Eggs, Milk, Soy, Wheat.

May contain: Almonds, Hazelnuts, Mustard, Pecans, Sesame, Sulphites.

Ingredient Statement for CANADIAN Labeling (French)

Ingédients : Farine de blé enrichie, Eau, Beurre (lait), Sucres (sucre, glucose-fructose [contient des sulphites]), Levure, Blancs d'oeufs liquides, Sel, Arôme naturel (contient lait), Propionate de calcium, Farine de soja, Huile de tournesol, Xylanase, Acide ascorbique, Lipase, Amylase, Chlorhydrate de L-cystéine.

Contient : Oeufs, Lait, Soja, Blé.

Peut contenir : Amandes, Noisettes, Mustard, Pacanes, Sésame, Sulphites.



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CN Statement

Not applicable.



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NUTRITION VALUES

Unrounded Nutritional Information - Baked

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	56.699	100.000	Cholesterol (mg)	10.915	19.250	Vitamin A - RAE (mcg)	50.196	88.530
Calories (kcal)	178.290	314.450	Carbohydrates (g)	28.350	50.000	Vitamin C (mg)	0.471	0.830
Calories from Fat (kcal)	44.569	78.606	Dietary Fiber (2016) (g)	1.134	2.000	Vitamin D - IU (IU)	0	0
Calories from SatFat (kcal)	24.902	43.920	Total Sugars (g)	2.268	4.000	Vitamin D - mcg (mcg)	0	0
Fat (g)	4.952	8.734	Added Sugar (g)	1.701	3.000	Sodium (mg)	257.896	454.850
Saturated Fat (g)	2.767	4.880	Protein (g)	5.103	9.000	Potassium (mg)	45.359	80.000
Trans Fatty Acid (g)	0.116	0.205	Water (g)	14.821	26.140	Calcium (mg)	11.340	20.000
Poly Fat (g)	0.198	0.349	Ash (g)	0.714	1.260	Iron (mg)	1.644	2.900
Mono Fat (g)	0.094	0.165	Vitamin A - IU (IU)	1003.913	1770.600			

US Nutrition Facts Panel - Baked

Nutrition Facts	
100 servings per container	
Serving size 1 croissant (57g)	
Amount per serving	
Calories	180
% Daily Value*	
Total Fat 5g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 260mg	11%
Total Carbohydrate 28g	10%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.6mg	8%
Potassium 50mg	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.	

Canada Nutrition Facts Table - Baked

Nutrition Facts	
Valeur nutritive	
Per 1 croissant (57 g)	
pour 1 croissant (57 g)	
Calories 180	% Daily Value*
% valeur quotidienne*	
Fat / Lipides 5 g	7 %
Saturated / saturés 3 g	16 %
+ Trans / trans 0.1 g	
Carbohydrate / Glucides 28 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 2 g	2 %
Protein / Protéines 5 g	
Cholesterol / Cholestérol 10 mg	
Sodium 260 mg	11 %
Potassium 50 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 1.75 mg	10 %
*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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CLAIMS

Kosher:

COR 162 Dairy

Other:

Contains a Bioengineered Food Ingredient.

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STORAGE & HANDLING	
Total Shelf Life from Production (Days):	180
Distributed:	Frozen (-10 - 10°F)
Best Before Date Format:	On case label: BEST BEFORE DATE: MM/DD/YY
Lot Code Format (explained):	Please refer to Best Before date.
Storage Conditions:	Keep Frozen/Garder congelé
Shelf Life After Baking :	Not applicable.
Shelf Life After Defrosting :	3 days covered
Min-Max. Distribution Temperature:	Frozen (-10 - 10°F)
Min. Shelf Life Remaining at Receipt at DC (Days):	30
After Baking Storage Type:	N/A
After Defrost Storage Type:	Ambient



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PREPARATION and / or BAKING INSTRUCTIONS

Thaw & Serve. If using entire case, remove from freezer and let stand at ambient temperature for at least 6 hours. If using fewer croissants, remove desired amount of croissants from case and place in a covered container or pan for at least 4 hours before enjoying.

Décongeler et servir. Si vous utilisez une caisse entière, sortez la caisse du congélateur et laissez la caisse à température ambiante pendant au moins 6 heures. Si vous utilisez moins de croissants, retirez la quantité souhaitée de croissants de la boîte et placez-les dans un récipient ou une casserole couverte pendant au moins 4 heures avant de les déguster.

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ADDITIONAL DETAILS

Distributed by/Distribué par:

Aspire Bakeries

Mississauga, ON L4W 0E1 Canada

1-844-99ASPIRE (1-844-992-7747)

www.aspirebakeries.com

Canada side of the label: Made in Canada from domestic and imported ingredients./Fabriqué au Canada à partir d'ingrédients canadiens et importés.

US side of the label: Product of Canada/Produit du Canada

REVIEWS AND APPROVALS:

Caitlin Mazurek, Sr. R&D Manager, February 18, 2021.

Maddie Gerling, Project Manager, Commercialization, February 17, 2021.

UPDATE:

T Mirzadeh, Regulatory Analyst (Contractor), Aug 27, 2021 -This document was updated to include the Aspire Bakeries logo, name and address.