Date	Review/Revision	Revision Made	Reviewed by
07-24-14	NEW	Created #175760	Robert Brown



#### item 175760 GFS reorder number

#### **Croissant Specification**

PRODUCT:

1.5 oz. Margarine Curved Sliced Croissant

**DESCRIPTION:** GFS Brand Lid #175760

1.5 ounceMargarineCurved Sliced Croissantpack size: 6-18 count

**Standard of Identity**: Fully baked, 1.5 oz. made from dough laminated with Margarine. Shape is curved.

♦ Kosher Star D

Allergens: Wheat, Milk, Soy

Child Nutrition Label (CN): No Bread/Grain equivalent: NA School Lunch Equivalent: NA

#### **PRODUCT SPECIFICATIONS:**(after bake)

Target .60 inch, range
.55-.65
Target 3.8 inches,
range 3.4 to 4.2 inches
Target 1.8 inches,
range 1.4 to 2.2 inches
Target 49grams, range
Weight:
43g to 57g

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Sensory:

Medium golden brown on the surface, slight buttery flavor, moderate open internal cell structure.

#### **PACKAGING AND LABELING REQUIREMENTS:**

White corrugated ray poly wrap and chipboard lid sealed with tamper resistant tape. Poly film 50 gauge, heat shrink closure.

Primary Packaging: Unit label weight: Net case weight:

Case count:

Shipping Container: Pallet Height:

Configuration:

Additional Information: Country of Origin: USA Claims Allowed: None 6 trays per case, 18
pieces per tray, 108
croissants/case
Corrugated
paperboard, edge crush
32lbs./inch
45 cases per pallet
TI 9 HI 5 shrink
wrapped

#### **MICROBIOLOGICAL:**

Under FDA Regulations Safe Practices for Food Control, Chapter 4, Section 5, bread products are very low risk for carrying pathogens as there is a kill step in the process.

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#### **FOREIGN OBJECTS:**

Product shall be free from all foreign and extraneous matter.

### **METAL DETECTION:**

Metal detectors on this line will be calibrated and monitored. (Metal Detector Operation). Bun metal detector calibration: 2.5 mm Ferrous, 2.5mm Non-Ferrous and 3.0mm 316mm Stainless Steel.

#### DATE CODE:

Day of Bake: Julian Date, Time, case sequence

## **HANDLING INSTRUCTIONS:**

Storage: Frozen

Preparation Instructions: As they appear on the packaging instructions.

#### SHELF LIFE:

Frozen 365 days from bake; to be used within 3-5 days thawed.

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# Nutritional Fact

# Nutrition Facts Serving Size 1 croissant (43g)

Servings I	Per Conta	iner 10	<i>'</i>
Amount Per	Serving		
Calories	170 C	alories fro	m Fat 70
		% [	Dally Value*
Total Fat	8g		12 %
Saturate	ed Fat 3.5	g	17 %
Trans F	at 0g		
Choleste	rol Omg		0 %
Sodium 1	70mg		7 %
Total Car	bohydrate	es 22g	7 %
Dietary	Fiber less	than 1g	3 %
Sugars	3g		
Protein 3	g		
Vitamin A	6% •	Vitamin C	0%
Calcium 4	% •	Iron 6%	
* Percent Da	ally Values a	re based on	a 2,000
	t. Your dally		
or lower d	epending on	•	
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohy		300g	375g
Dietary Fit	er	25g	30g

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#### **Ingredient legend**

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SUGAR, SOY LECITHIN, MONO- AND DIGLYCERIDES, POTASSIUM SORBATE PRESERVATIVE, CITRIC ACID PRESERVATIVE, NATURAL AND ARTIFICIAL FLAVOR, BETA-CAROTENE COLOR, VITAMIN A PALMITATE), HIGH FRUCTOSE CORN SYRUP, CONTAINS LESS THAN 2 % OF EACH OF THE FOLLOWING: YEAST, SALT, WHEY, CALCIUM PROPIONATE PRESERVATIVE, CALCIUM SULFATE, DEXTROSE, SUGAR, WHEAT FLOUR, MALTODEXTRIN, ENZYMES, NATURAL AND ARTIFICIAL FLAVORS, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, ACACIA (GUM ARABIC), BENZOYL PEROXIDE, CALCIUM PHOSPHATE, HIGH OLEIC CANOLA OIL, CAPRIC ACID AND CAPRYLIC ACID TRIGLYCERIDE BLEND.

CONTAINS: WHEAT, SOY, MILK.

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Review and revision history form

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