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7/22/14	NEW	document created #600410	Robert Brown



item 600410 GFS reorder number

Croissant Specification

PRODUCT: 2.0 oz. Margarine Round Sliced Croissant

DESCRIPTION: GFS Brand Lid #600410

2.0 ounce Margarine Round Sliced Croissant

pack size: 6-12 count

Standard of Identity: Fully baked, 2.0 oz made from dough laminated with Margarine.

Shape is Round

♦ Kosher Star D

Allergens: Wheat, Milk, Soy

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

PRODUCT SPECIFICATIONS: (after bake)

Heel height: Target .60 inch, range .55-.65

Diameter: Target 4.3inches, range 4.0 to 4.3 inches Height: Target 2.0 inches, range 1.7 to 2.3 inches

Weight: Target 64grams, range 57g to 71g

Medium golden brown on the surface, slight buttery flavor,

Sensory: moderate open internal cell structure.

PACKAGING AND LABELING REQUIREMENTS:

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White corrugated ray poly wrap and chipboard lid sealed with

Primary Packaging: Unit label weight: Net case weight: tamper resistant tape. Poly film 50 gauge, heat shrink closure.

Case count: 6 trays per case, 12 pieces per tray,72 croissants/case

Shipping Container: Corrugated paperboard, edge crush 32lbs./inch

Pallet Height: 45 cases per pallet

Configuration: TI 9 HI 5 shrink wrapped

Additional Information:

Country of Origin: USA Claims Allowed: None

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.

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 Facts

Nutrition Facts
Serving Size 1 croissant (57g)
Servings Per Container 12

Amount Per Serving	
Calories 240	Calories from Fat 120
	% Daily Value*
Total Fat 13g	21 %
Saturated Fat 8	3g 42 %
Trans Fat 0g	
Cholesterol 35n	ng 12 %
Sodium 210mg	9 %
Total Carbohydi	rates 26g 9 %
Dietary Fiber le	ess than 1g 3 %
Sugars 4g	

Protein 4g Vitamin A 10% • Vitamin C 0%

Calcium 6%	• Iron 8%
* Percent Daily	Values are based on a 2,000

calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	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 Carboh	ydrate	300g	375g
Dietary Fil	er	25a	30a

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Ingredient and Allergen Statement

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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