

# BOULART

## Spécifications de produit / Product Specifications

|                |                 |
|----------------|-----------------|
| Nom du produit | Fougasse Olives |
| Product name   | Olive Fougasse  |
| Marque / Brand | Boulart         |

## Codes produits / Product codes

|                                     | Canada         | USA            |
|-------------------------------------|----------------|----------------|
| Sans sac / Without bag              | 22508          |                |
| Avec sac / With bag                 | 14508          | 13508          |
| GTIN – sans sac / GTIN– without bag | 10826846225080 |                |
| GTIN – avec sac / GTIN – with bag   | 10826846145081 | 10826846135082 |
| CUP sac / UPC bag                   | 826846145084   | 826846135085   |

## Certifications

SQF Level 2  
(GFSI) 2017



Kosher Pareve



Aliments préparés  
au Québec



Non-GMO Project  
verified



Certified  
Vegan



## Ingrédients / Ingredients

|                        |  |
|------------------------|--|
| <b>Canada Français</b> | Farine de blé enrichie non blanchie non traitée, Eau, Olives Kalamata (olives Kalamata, eau, sel de mer), Olives noires (olives, eau, sel de mer, gluconate ferreux), Sel de mer, Levure, Fines herbes, Farine d'orge malté.   |
| <b>Canada English</b>  | Unbleached untreated enriched wheat flour, Water, Kalamata olives (Kalamata olives, water, sea salt), Black olives (olives, water, sea salt, ferrous gluconate), Sea salt, Yeast, Fine herbs, Malted barley flour.   |
| <b>USA English</b>     | Unbleached untreated enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, Kalamata olives (Kalamata olives, water, sea salt), black olives (olives, water, sea salt, ferrous gluconate), sea salt, yeast, fine herbs, malted barley flour. |

## Spécifications du produit / Product specifications

| Spécifications / Specifications | Minimum         | Cible / Target  | Maximum       |
|---------------------------------|-----------------|-----------------|---------------|
| <b>Poids / Weight</b>           | 334 g / 11.8 oz | 340 g / 12 oz   | -             |
| <b>Longueur / Length</b>        | 23 cm / 9''     | 24 cm / 9.5''   | 25 cm / 9.8'' |
| <b>Largeur / Width</b>          | 16 cm / 6.3''   | 17,5 cm / 6.9'' | 19 cm / 7.5'' |
| <b>Épaisseur / Thickness</b>    | 3 cm / 1.2''    | 4 cm / 1.6''    | 5 cm / 2''    |

## Spécifications de la caisse / Case specifications

|  |  |
|--|--|
| <b>Poids brut par caisse / Gross weight per case</b>                               | 12.5 lbs   |
| <b>Poids net par caisse / Net weight per case</b>                                  | 12 lbs   |
| <b>Poids déclaré / Declared weight</b>   | 340 g / 12 oz  |
| <b>Unités par caisse / Units per case</b>  | 16   |
| <b>Caisses par palette / Cases per pallet</b>                                      | Canada : 36 / USA : 48                                     |
| <b>Dimensions de la caisse / Case dimensions</b>                                   | 59.7 cm x 32.8 cm x 27.3 cm<br>/ 23.5'' x 12.9'' x 10.75'' |
| <b>Cubic</b>   | 1.94   |
| <b>Date d'expiration imprimée sur la caisse / Best before date printed on case</b> | JJ-MM-AAAA / DD-MM-YYYY                                    |
| <b>Durée de vie / Shelf life</b>   | 270 jours / 270 days                                       |

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**Instructions d'entreposage / Storage  
instructions**

Garder congelé / Keep frozen

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**Allégations / Allegations**

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**Canada**

Faible teneur en gras  
Sans sucre ajouté  
Bonne source de fer  
Sans additifs / agents de  
conservation  
Sans acides gras trans

Low in fat  
No sugar added  
Good source of iron  
No additives or preservatives  
Free of trans fatty acids

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**USA**

Low in fat  
No sugar added  
Good source of iron  
Free of trans fats

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**Mode de cuisson / Baking instructions**

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**Français**

Placer le pain congelé directement au four à 375°F / 190°C  
pour 5 à 7 minutes puis, laisser reposer pour terminer la  
décongélation.

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**English**

Place the bread directly from freezer to oven at 375°F /  
190°C for 5 to 7 minutes. Let it rest to complete the thawing  
process.

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Information nutritionnelle / Nutritional information

Canada

USA

| <b>Valeur nutritive<br/>Nutrition Facts</b>   |   |
|---|---|
| Pour 1/6 pain (56 g)<br>Per 1/6 bread (56 g)  |   |
| <b>Calories 130</b>   | % valeur quotidienne*<br>% Daily Value* |
| <b>Lipides / Fat 2 g</b>  | 3 %                                     |
| saturés / saturated 0.3 g   | 2 %                                     |
| + trans / Trans 0 g   |   |
| <b>Glucides / Carbohydrate 24 g</b>   |   |
| Fibres / Fibre 1 g  | 4 %                                     |
| Sucres / Sugars 0 g   | 0 %                                     |
| <b>Protéines / Protein 4 g</b>  |   |
| <b>Cholestérol / Cholesterol 0 mg</b>   |   |
| <b>Sodium 340 mg</b>  | 14 %                                    |
| <b>Potassium 35 mg</b>  | 1 %                                     |
| <b>Calcium 14 mg</b>  | 2 %                                     |
| <b>Fer / Iron 2 mg</b>  | 15 %                                    |
| *5% ou moins c'est peu, 15% ou plus c'est beaucoup<br>*5% or less is a little, 15% or more is a lot |   |

| <b>Nutrition Facts</b>  |                         |
|---|-------------------------|
| 6 servings per container  |                         |
| <b>Serving size</b>   | <b>1/6 bread (56 g)</b> |
| <b>Amount per serving</b>   |                         |
| <b>Calories</b>   | <b>130</b>              |
|   | % Daily Value*          |
| <b>Total Fat 2g</b>   | <b>3%</b>               |
| Saturated Fat 0.3g  | <b>2%</b>               |
| Trans Fat 0g  |                         |
| <b>Cholesterol 0mg</b>  | <b>0%</b>               |
| <b>Sodium 340mg</b>   | <b>14%</b>              |
| <b>Total Carbohydrate 24g</b>   | <b>8%</b>               |
| Dietary Fiber 1g  | <b>4%</b>               |
| Total Sugars 0g   |                         |
| Includes 0g Added Sugars  | <b>0%</b>               |
| <b>Protein 4g</b>   |                         |
| Vitamin D 0mcg  | 0%                      |
| Calcium 14mg  | 2%                      |
| Iron 2mg  | 10%                     |
| Potassium 35mg  | 1%                      |
| * The % Daily Value (DV) 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. |                         |

Alertes aux allergies / Allergy warning

Français CAN

Contient du blé et de l'orge.  
Peut contenir des noix, des graines de sésame et de soya.  
Peut contenir des noyaux entiers ou des fragments de noyaux d'olive.

English CAN

Contains wheat and barley  
May contain nuts, sesame seeds and soy.  
May contain whole or fragmented olive pits.

English US

Contains wheat and barley.  
May contain walnuts, hazelnuts, sesame seeds and soy.  
Puede contener huesos de aceitunas enteros o fragmentados.

| <b>Allergènes / Allergens</b>  | <b>Présent dans le produit / Present in product</b> | <b>Équipement partagés / Shared equipment</b> | <b>Présent dans l'usine / Present in plant</b> |
|--|---|---|--|
| Arachides / Peanuts  | Non / No  | Non / No                                      | Non / No                                       |
| Noix / Nuts  | Non / No  | Oui / Yes                                     | Oui / Yes                                      |
| Sésame / Sesame  | Non / No  | Oui / Yes                                     | Oui / Yes                                      |
| Soya / Soy   | Non / No  | Oui / Yes                                     | Oui / Yes                                      |
| Lait / Milk  | Non / No  | Non / No                                      | Non / No                                       |
| Œufs / Eggs  | Non / No  | Non / No                                      | Non / No                                       |
| Blé, orge, avoine, seigle, triticale / Wheat, barley, oats, rye, triticale | Oui / Yes   | Oui / Yes                                     | Oui / Yes                                      |
| Sulfites / Sulphites   | Non / No  | Non / No                                      | Non / No                                       |
| Moutarde / Mustard   | Non / No  | Non / No                                      | Non / No                                       |
| Poisson / Fish   | Non / No  | Non / No                                      | Non / No                                       |
| Crustacé et mollusques / Crustaceans and shellfish                         | Non / No  | Non / No                                      | Non / No                                       |
| Noix de coco / Coconut   | Non / No  | Non / No                                      | Non / No                                       |

## Standards chimiques et physiques / Chemical and physical standards

| Spécifications microbiologiques /<br>Microbiological specifications | Limite (UFC) / Limit (CFU) |
|---|----------------------------|
| Levures & moisissures / Yeast & mold                                | <500/g                     |
| Coliformes totaux / Coliforms                                       | <50/g                      |
| <i>E. coli</i>  | <1/g                       |
| <i>Staphylococcus aureus</i>  | <100/g                     |
| Dénombrement total aérobie / Total plate count                      | <50000/ ml                 |

| Composition / Composition | % (approx) |
|---------------------------|------------|
| Glucides / Carbohydrates  | 50%        |
| Protéines / Protein       | 9.0%       |
| Cendres / Ash             | 5.0%       |
| Humidité / Moisture       | 35%        |
| Lipides / Fats            | 1.0%       |

## Information sur l'emballage / Information on Packaging

|  | Canada  | USA  |
|--|---|--|
| <b>Ingrédients / Ingredients</b>                 | FR + ENG (Canada)                                       | ENG (USA)  |
| <b>Poids du produit / Product weight</b>         | g / oz  | g / oz   |
| <b>Tableau nutritionnel / Nutritional table</b>  | Canada  | USA  |
| <b>Alertes aux allergies / Allergy warning</b>   | FR + ENG  | ENG  |
| <b>Mode de cuisson / Baking instructions</b>     | FR + ENG  | ENG  |
| <b>Code CUP / UPC code</b>                       | UPC sac/bag - Canada                                    | UPC bag - USA  |
| <b>Adresse de l'entreprise / Company address</b> | 1355, 32 <sup>e</sup> Avenue -<br>Lachine, Qc – H8T 3H2 | 1355, 32 <sup>nd</sup> Avenue -<br>Lachine, Qc – H8T 3H2 |

1355, 32e Avenue – Lachine, Qc – H8T 3H2

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[www.boulart.com](http://www.boulart.com)