



**FROZEN READY TO BAKE FAT BLEND
COCOA AND HAZELNUT-FILLED
CROISSANT BAKER SOLUTION 90G
BRIDOR MAXI DELIGHTS**

Product code	40884	Brand	BRIDOR
EAN code (case)	3419280081277	Customs declaration number	1901 20 00
EAN code (bag)		Manufactured in	France

*A unique experience of pleasure with creative, generous sized viennese pastries.
The association of plants and the lovely taste of butter in a qualitative cocoa-hazelnut filled croissant.*

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	14.0 cm ± 2.0 cm
	Width	7.0 cm ± 1.0 cm
	Height	4.5 cm ± 1.0 cm
Baked Product : <i>(indicative information)</i>	Average weight	79g
	Length	19.5 cm ± 2.0 cm
	Width	8.5 cm ± 1.5 cm
	Height	7.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, fat blend 17.8% (palm fat, water, coconut fat, concentrated butter (**MILK**), emulsifier (mono- and diglycerides of fatty acids), natural flavouring, acidity regulator (citric acid), colour (beta-carotene from natural origin)), cocoa **HAZELNUT** filling 15.1% (sugar, non hydronated vegetable fats (palm, rapeseed), **HAZELNUTS** 2.2%, reduced-fat cocoa powder 1.1%, lactose (**MILK**), emulsifier (**SOYA** lecithin)), water, yeast, sugar, **EGGS**, chocolate chips 3% (sugar, cocoa mass, cocoa butter 0.15%, emulsifier (**SOYA** lecithin)), salt, **WHEAT** gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).
Barn laid **EGGS**.

For allergens, including cereals containing gluten, see ingredients in capital letters.
May contain traces of: other nuts, sesame seeds.

Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.
Despite all the care taken in the preparation of our products, presence of shell fragment is not excluded.

GMO: without	Suitable for vegans	N	Kosher certified	N	Y = yes N = no
Ionization: without	Suitable for vegetarians	Y	Halal certified	Y	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,711	1,540	1,944	1,540	20.5 %
Energy (kcal)	409	368	465	368	20.6 %
Fat (g)	22	20	25	20	31.7 %
of which saturates (g)	10	9.3	12	9.3	52.3 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	44	39	50	39	16.9 %
of which sugars (g)	15	14	17	14	16.9 %
Added sugars (g)	13.5	12.2	15.4	12.2	
Fibre (g)	2.8	2.6	3.2	2.6	11.4 %
Protein (g)	7.4	6.7	8.4	6.7	15.0 %
Salt (g)	0.87	0.78	0.99	0.78	14.6 %
Sodium (g)	0.35	0.31	0.39	0.31	14.6 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 90.0g - ***Weight of a portion of baked product: 79.2g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
Bacillus cereus	< 100 cfu/g	< 1,000 cfu/g	AES 10/10-07/10
Listeria monocytogenes	not detected in 25g	not detected in 25g	AES 10/03-09/00
Moulds	< 1,000 cfu/g	< 10,000 cfu/g	ISO 21527-1

STORAGE AND SHELF LIFE

Date of minimum durability: 365 days (12 months) from the date of deep freezing marked on the package.

Store at -18°C or below before use. DO NOT REFREEZE ONCE THAWED.

Storage conditions:

24h in refrigerator

3 days in the freezer compartment of the refrigerator





in the freezer at -18°C: until the date of minimum durability indicated on the packaging

Storage recommendations after baking:

At ambient temperature : 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

INSTRUCTIONS FOR BAKING

	Tray arrangement (600 x 400)	12 items on a tray
	Defrosting	approximately 45-60 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 17-18 min at 165-170°C, open damper
	Cooling and rest on tray	15 min at room temperature

Nota: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment.

Find all the chef's advices on www.bridor.com

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	80
Net weight / Gross weight of pallet	288.000 / 345.449 kg	Cases / layer	8
Total height	2000 mm	Layers / pallet	10

Case

External dimensions (L x W x H)	390x290x185 mm	Volume (m3)	0.021 m ³
Net weight of case	3.6 kg	Pieces / case	40
Gross weight of case	3.966 kg	Bags / case	2

Bag

Net weight of bag	1.8 kg	Pieces / bag	20
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Additional components in the case	N	Y = yes N = no
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FOR ANY INFORMATION / CONTACT

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