



FROZEN READY TO BAKE FINE BUTTER CROISSANT 90G BRIDOR LES SAVOUREUX

| | | | |
|-----------------------|----------------------|----------------------------|-------------------|
| Product code | 35676 | Brand | BRIDOR |
| EAN code (case) | 3419280033320 | Customs declaration number | 1905 90 70 |
| EAN code (bag) | | Manufactured in | France |
| Customer product code | BAK 225 | | |

The delicious vienneses pastries are made with a recipe rich in butter for meltingly soft texture and an intense taste.

Light, flaky, crisp and buttery: the perfect way to start the day.

CHARACTERISTICS AND COMPOSITION

| | | |
|---|----------------|------------------|
| Frozen Product : | Length | 13.5 cm ± 2.0 cm |
| | Width | 6.0 cm ± 2.0 cm |
| | Height | 4.0 cm ± 1.0 cm |
| Baked Product : <i>(indicative information)</i> | Average weight | 78g |
| | Length | 18.0 cm ± 2.0 cm |
| | Width | 8.0 cm ± 2.0 cm |
| | Height | 5.0 cm ± 1.0 cm |



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 23%, water, yeast, sugar, **EGGS**, 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: sesame seeds, soya, nuts.

Enzymes are technological aids and may not be reported in baked products.

| | | | | | |
|---------------------|--------------------------|---|------------------|---|-------------------|
| 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) | 1,494 | 1,345 | 1,717 | 1,345 | 18.1 % |
| Energy (kcal) | 357 | 322 | 411 | 322 | 18.2 % |
| Fat (g) | 19 | 18 | 22 | 18 | 28.3 % |
| of which saturates (g) | 12 | 11 | 14 | 11 | 63.5 % |
| of which trans fatty acids (g) | 0.524 | 0 | 0.602 | 0 | |
| Carbohydrate (g) | 38 | 34 | 44 | 34 | 14.9 % |
| of which sugars (g) | 5.7 | 5.1 | 6.6 | 5.1 | 6.4 % |
| Fibre (g) | 2.2 | 2 | 2.5 | 2 | 8.9 % |
| Protein (g) | 7.5 | 6.8 | 8.6 | 6.8 | 15.3 % |
| Salt (g) | 1.0 | 0.91 | 1.2 | 0.91 | 17.1 % |
| Sodium (g) | 0.40 | 0.36 | 0.46 | 0.36 | 17.1 % |

* 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: 78.3g

| MICROBIOLOGICAL CHARACTERISTICS | Targets | Tolerances | Methods of analysis |
|---------------------------------|---------------------|---------------------|---------------------|
| Aerobic mesophilic total count | < 100,000 cfu/g | < 1,000,000 cfu/g | ISO 4833-2 |
| Escherichia coli | < 10 cfu/g | < 100 cfu/g | ISO 16649-2 |
| Salmonella | not detected in 25g | not detected in 25g | BRD 07/11-12/05 |
| Staphylococcus aureus | < 100 cfu/g | < 1,000 cfu/g | NF V08-057-1 |
| 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 21527-2 |

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 during 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) | 9 items on a tray |
|  | Defrosting | approximately 30-45 min at room temperature |
| | Preheating oven | 190°C |
|  | Baking (in ventilated oven) | approximately 15-18 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 | 64 |
| Net weight / Gross weight of pallet | 288.000 / 340.931 kg | Cases / layer | 8 |
| Total height | 2110 mm | Layers / pallet | 8 |

Case

| | | | |
|---------------------------------|----------------|---------------|----------------------|
| External dimensions (L x W x H) | 390x290x245 mm | Volume (m3) | 0.028 m ³ |
| Net weight of case | 4.5 kg | Pieces / case | 50 |
| Gross weight of case | 4.887 kg | Bags / case | 2 |

Bag

| | | | |
|-----------------------------------|---------|--------------|-------------------|
| Net weight of bag | 2.25 kg | Pieces / bag | 25 |
| Additional components in the case | | N | Y = yes N = no |

FOR ANY INFORMATION / CONTACT

Address: Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - www.bridor.com

e-mail: exportsales@groupeleduff.com