



FROZEN READY TO BAKE VEGETABLE FAT RASPBERRY-FILLED VEGAN CROISSANT BAKER SOLUTION 90G BRIDOR MAXI DELIGHTS

Product code38539BrandBRIDOREAN code (case)3419280056787Customs declaration number1905 90 70EAN code (bag)Manufactured inFrance

A unique experience of pleasure with creative, generousle sized viennese pastries.

An indulgent and vegan Raspberry-filled vegan croissant made from good quality margarine from plant fats and rigorously selected ingredients.

CHARACTERISTICS AND COMPOSITION

Frozen Product : Length $13.5 \text{ cm} \pm 2.0 \text{ cm}$

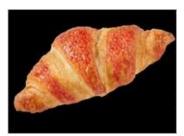
Width $6.0 \text{ cm} \pm 1.0 \text{ cm}$

Height $4.0 \text{ cm} \pm 1.0 \text{ cm}$

Baked Product: Average weight 79g

(indicative information) Length 18.0 cm \pm 2.0 cm

Width $8.0 \text{ cm} \pm 1.5 \text{ cm}$ Height $5.0 \text{ cm} \pm 1.0 \text{ cm}$



Serving suggestion

Ingredients: **WHEAT** flour, water, margarine 17% (non-hydrogenated palm oil, water, non hydrogenated coconut oil, non-hydrogenated rapeseed oil, salt, emulsifier (mono- and diglycerides of fatty acids), acidity regulator (lactic acid), natural flavouring), raspberry filling 16% (glucose syrup, raspberry purée 4%, sugar, raspberries 2%, gelling agent (pectin), concentrated lemon juice, natural flavourings), sugar, yeast, finish 3% (sugar, non-hydrogenated palm oil, radish, blackcurrant and apple concentrate), spelt **WHEAT** flour, **WHEAT** gluten, salt, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

For allergens, including cereals containing gluten, see ingredients in capital letters.

May contain traces of: milk, sesame seeds, soya, nuts, eggs.

Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.

GMO: without Suitable for vegans Y Kosher certified N Y = yes Ionization: without Suitable for vegetarians Y Halal certified Y Y = yes



	Frozen product		Baked product		
Nutritional values per 100g	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,387	1,248	1,576	1,248	16.6 %
Energy (kcal)	331	298	376	298	16.7 %
Fat (g)	14	13	16	13	20.8 %
of wich saturates (g)	7.3	6.6	8.3	6.6	36.7 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	44	40	50	40	17.0 %
of which sugars (g)	16	14	18	14	17.4 %
Added sugars (g)	9.98	8.98	11.3	8.98	
Fibre (g)	2.4	2.2	2.7	2.2	9.7 %
Protein (g)	5.9	5.3	6.7	5.3	11.9 %
Salt (g)	0.45	0.41	0.52	0.41	7.6 %
Sodium (g)	0.18	0.16	0.21	0.16	7.6 %

^{*} 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
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	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

S. Carlot	Tray arrangement (600 x 400)	12 items on a tray
*	Defrosting	approximately 45-60 min at room temperature
	Preheating oven	190°C
000	Baking (in ventilated oven)	approximately 17-18 min at 165-170°C, open damper
0	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	316.800 / 374.249 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 m³
Net weight of case	3.96 kg	Pieces / case	44
Gross weight of case	4.326 kg	Bags / case	2

Bag

Net weight of bag	1.98 kg	Pieces / bag	22
Additional components in the c	ase	N	Y = yes N = no

FOR ANY INFORMATION / CONTACT

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