



TECHNICAL SHEET

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

|                 |                      |                            |                   |
|-----------------|----------------------|----------------------------|-------------------|
| Product code    | <b>38539</b>         | Brand                      | <b>BRIDOR</b>     |
| EAN code (case) | <b>3419280056787</b> | Customs declaration number | <b>1905 90 70</b> |
| EAN code (bag)  |                      | Manufactured in            | <b>France</b>     |

*A unique experience of pleasure with creative, generous 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

|                                                                   |                |                      |
|-------------------------------------------------------------------|----------------|----------------------|
| <b>Frozen Product :</b>                                           | Length         | 13.5 cm $\pm$ 2.0 cm |
|                                                                   | Width          | 6.0 cm $\pm$ 1.0 cm  |
|                                                                   | Height         | 4.0 cm $\pm$ 1.0 cm  |
| <b>Baked Product :</b><br><small>(indicative information)</small> | Average weight | 79g                  |
|                                                                   | Length         | 18.0 cm $\pm$ 2.0 cm |
|                                                                   | Width          | 8.0 cm $\pm$ 1.5 cm  |
|                                                                   | Height         | 5.0 cm $\pm$ 1.0 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<br>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)                    | 1,387          | 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 which 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

|                                                                                     |                              |                                                   |
|-------------------------------------------------------------------------------------|------------------------------|---------------------------------------------------|
|    | 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](http://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 case | N | Y = yes<br>N = no |
|-----------------------------------|---|-------------------|

## FOR ANY INFORMATION / CONTACT

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