



# FROZEN READY TO BAKE FINE BUTTER CROISSANT 60G BRIDOR SAVOUREUX

Product code	41717	Brand	BRIDOR
EAN code (case)	3419280088016	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

*The delicious viennois 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

<b>Frozen Product :</b>	Length	11.0 cm ± 2.0 cm
	Width	5.0 cm ± 1.0 cm
	Height	3.5 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	50g
	Length	17.0 cm ± 2.0 cm
	Width	7.0 cm ± 1.5 cm
	Height	5.5 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 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	N	Kosher certified	N	<i>Y = yes</i>
Ionization: without	Suitable for vegetarians	Y	Halal certified	N	<i>N = no</i>



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,531	919	1,823	919	12.7 %
Energy (kcal)	366	220	436	220	12.8 %
Fat (g)	20	12	23	12	19.5 %
of which saturates (g)	13	7.6	15	7.6	44.0 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	38	23	45	23	10.2 %
of which sugars (g)	5.7	3.4	6.8	3.4	4.4 %
Added sugars (g)	4.53	2.72	5.39	2.72	
Fibre (g)	2.2	1.3	2.6	1.3	6.1 %
Protein (g)	7.5	4.5	8.9	4.5	10.4 %
Salt (g)	1.0	0.6	1.2	0.6	11.6 %
Sodium (g)	0.40	0.24	0.48	0.24	11.6 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 60.0g - \*\*\*Weight of a portion of baked product: 50.4g

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

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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

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	Tray arrangement (600 x 400)	12 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 15-17 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

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### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	268.800 / 321.731 kg	Cases / layer	8
Total height	2070 mm	Layers / pallet	8

### Case

External dimensions (L x W x H)	390x295x240 mm	Volume (m3)	0.028 m <sup>3</sup>
Net weight of case	4.2 kg	Pieces / case	70
Gross weight of case	4.587 kg	Bags / case	2

### Bag

Net weight of bag	2.1 kg	Pieces / bag	35
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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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