



# FROZEN READY TO BAKE FINE BUTTER MINI CROISSANT 25G BRIDOR LES CLASSIQUES

Product code	<b>34840</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280028319</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*These simple and affordable viennese pastries are dainty in texture, laminated with fine butter.  
Light, flaky, crisp and buttery: the perfect way to start the day.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	8.5 cm ± 1.0 cm
	Width	3.5 cm ± 1.0 cm
	Height	2.5 cm ± 1.0 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	21g
	Length	12.0 cm ± 1.5 cm
	Width	5.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, fine butter (**MILK**) 18%, 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	% RI*	Baked product	% RI*
Energy (kJ)	1,425	4.2 %	1,645	4.9 %
Energy (kcal)	340	4.3 %	393	4.9 %
Fat (g)	16	5.6 %	18	6.4 %
of which saturates (g)	9.9	12.5 %	12	15.0 %
of which trans fatty acids (g)	0.414		0.485	
Carbohydrate (g)	40	3.8 %	47	4.5 %
of which sugars (g)	6	1.7 %	7	1.9 %
Fibre (g)	2.3		2.7	
Protein (g)	7.9	4.0 %	9.3	4.7 %
Salt (g)	1.1	4.5 %	1.3	5.4 %
Sodium (g)	0.43		0.5	

\* Reference intake for an average adult (8400 kJ / 2000 kcal)

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 100,000 cfu/g	< 1 000 000 cfu/g	ISO 48332
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence 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	absence in 25g	absence in 25g	AES 10/3-09/00
Moulds	< 1,000 cfu/g	< 10 000 cfu/g	ISO 21527

## 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 during 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

## INSTRUCTIONS FOR BAKING

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	Tray arrangement (600 x 400)	24 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 13-14 min at 165-170°C, open damper
	Cooling and rest on tray	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.bridordefrance.tv](http://www.bridordefrance.tv)**

## PACKAGING

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### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	360.000 / 419.523 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 <sup>3</sup>
Net weight of case	5.625 kg	Pieces / case	225
Gross weight of case	6.115 kg	Bags / case	3

### Bag

Net weight of bag	1.875 kg	Pieces / bag	75
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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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