



 TECHNICAL SHEET

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

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

*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**

<b>Frozen Product :</b>	Length	13.5 cm ± 2.0 cm
	Width	6.0 cm ± 2.0 cm
	Height	4.0 cm ± 1.0 cm
<b>Baked Product :</b> <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	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 10/03-09/00
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](http://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 <sup>3</sup>
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](http://www.bridor.com)

e-mail: [exportsales@groupeleduff.com](mailto:exportsales@groupeleduff.com)