



FROZEN READY TO BAKE FINE BUTTER MIX MINI LUNCH VIENNESE PASTRY BRIDOR LES SAVOUREUX

Product code	33320	Brand	BRIDOR
EAN code (case)	3419280022591	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

The delicious viennese pastries are made with a recipe rich in butter for meltingly soft texture and an intense taste.

These delicious viennese pastries are made with a recipe rich in butter for a crispy, meltingly soft texture and an intense taste.

CHARACTERISTICS AND COMPOSITION

- 45 Croissant 30g**
- 45 Pain au Chocolat 32g**
- 45 Pain aux Raisins 35g**



Serving suggestion

Ingredients: Pain aux Raisins: water, **WHEAT** flour, raisins 14%, fine butter (**MILK**) 13%, sugar, **EGGS**, yeast, modified starch, salt, whey powder (**MILK**), **WHEAT** gluten, skimmed **MILK** powder, stabilizers (calcium acetate, tetrasodium diphosphate, disodium phosphate), flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), carrot extract, natural flavouring, turmeric extract, paprika extract.

Pain au Chocolat: **WHEAT** flour, fine butter (**MILK**) 20%, water, chocolate 12% (sugar, cocoa mass, cocoa butter, emulsifier (**SOYA** lecithin), natural vanilla flavouring), yeast, sugar, **EGGS**, salt, **WHEAT** gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

Croissant: **WHEAT** flour, fine butter (**MILK**) 23%, water, yeast, sugar, **EGGS**, salt, **WHEAT** gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

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

May contain traces of: sesame seeds, 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 Mix	Baked Mix	% RI* per serving** of baked mix
Energy (kJ)	1,441	1,679	6.3 %
Energy (kcal)	344	401	6.4 %
Fat (g)	17	20	8.9 %
of which saturates (g)	11	12	19.8 %
of which trans fatty acids (g)	0	0	0.0 %
Carbohydrate (g)	40	46	5.7 %
of which sugars (g)	12	14	5.0 %
Fibre (g)	2.3	2.7	3.4 %
Protein (g)	6.6	7.7	4.9 %
Salt (g)	0.83	0.97	5.1 %
Sodium (g)	0.33	0.39	5.1 %

* Reference intake for an average adult (8400 kJ / 2000 kcal)- **Weight of a portion of baked product: 27.7g

Nutritional values per 100g of frozen product	Croissant 30g	Pain au Chocolat 32g	Pain aux Raisins 35g
Energy (kJ)	1,531	1,584	1,193
Energy (kcal)	366	379	284
Fat (g)	20	20	11
of wich saturates (g)	13	13	7.2
of which trans fatty acids (g)	0.524	0	0
Carbohydrate (g)	38	41	40
of which sugars (g)	5.7	12	18
Fibre (g)	2.2	2.8	2
Protein (g)	7.5	7.3	5.1
Salt (g)	1.0	0.88	0.64
Sodium (g)	0.40	0.35	0.25

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 10/3-09/00
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)	24 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 13-15 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.bridordefrance.tv

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	96
Net weight / Gross weight of pallet	419.040 / 474.922 kg	Cases / layer	8
Total height	1950 mm	Layers / pallet	12

Case

External dimensions (L x W x H)	400x290x245 mm	Volume (m3)	0.018 m ³
Net weight of case	4.365 kg	Pieces / case	135
Gross weight of case	4.651 kg	Bags / case	3

Bag

Croissant 30g	Net weight of bag	1.350 kg	Bags / case	1	Pieces / bag	45
Pain au Chocolat 32g	Net weight of bag	1.440 kg	Bags / case	1	Pieces / bag	45
Pain aux Raisins 35g	Net weight of bag	1.575 kg	Bags / case	1	Pieces / bag	45

Additional components in the case	N	Y = yes N = no
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FOR ANY INFORMATION / CONTACT

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