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Erudus ID 17dc5ab1c00b4f199ddac4fcd193cf18

Version 2.0

03341

# 70 x Croissant 60g

Croissant 2x2.1g

## PRODUCT DESCRIPTION

FROZEN READY TO BAKE FINE BUTTER CROISSANT 60G

Brand	Bridor
Manufacturer Product Code	34161
Product Type	Food
Product Category	Pastry
Storage Type	Frozen
Erudus ID	17dc5ab1c00b4f199ddac4fcd193cf18
Specification Type	Bakery Products

Outer Case GTIN 3419280024342



## INGREDIENTS

### Ingredient Declaration

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

## ALLERGENS

Product Contains:

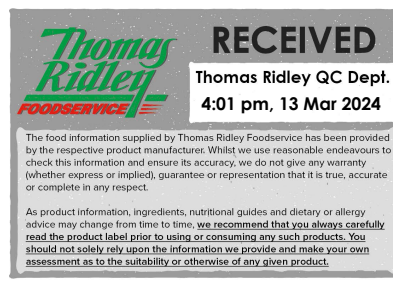
Celery/Celeriac	No
Cereals Containing Gluten	Yes
Barley	May Contain
Oats	May Contain
Rye	May Contain
Wheat (including Spelt and Khorasan)	Yes
Crustacea	No
Eggs	Yes
Fish	No
Lupin	No
Milk	Yes
Molluscs	No

Mustard	No
Nuts (Tree)	May Contain
Almond nuts	May Contain
Brazil nuts	No
Cashew nuts	No
Hazelnuts	May Contain
Macadamia (Queensland) nuts	No
Pecan nuts	May Contain
Pistachio nuts	May Contain
Walnuts	May Contain
Peanuts	No
Sesame Seeds	May Contain
Soybeans	May Contain
Sulphur Dioxide and Sulphites	No

Risk Source:

Barley (Risk Source)	Factory
Rye (Risk Source)	Factory
Almond nuts (Risk Source)	Line
Pecan nuts (Risk Source)	Line
Walnuts (Risk Source)	Factory
Soybeans (Risk Source)	Line

Oats (Risk Source)	Factory
Tree Nuts (Risk Source)	Line
Hazelnuts (Risk Source)	Line
Pistachio nuts (Risk Source)	Factory
Sesame Seeds (Risk Source)	Factory



### Additional Allergen Information

Contains: Milk, Eggs and Gluten. May contain: traces of nuts, sesame seeds and soya

#### SUPPLEMENTARY INGREDIENT INFORMATION

<b>Palm Oil</b>	No
<b>Hydrogenated Vegetable Oil/Fat</b>	No
<b>GM Protein/DNA</b>	No

#### ADDITIVES

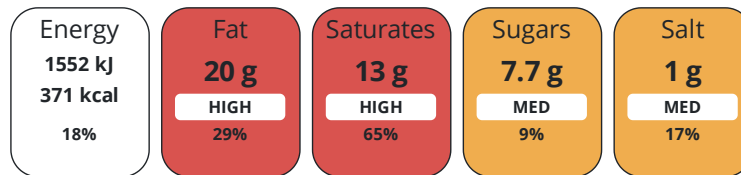
*Product Contains:*

<b>Artificial Antioxidants</b>	No	<b>Artificial Flavourings</b>	No
<b>Artificial Colours</b>	No	<b>Artificial Preservatives</b>	No
<b>Artificial Flavour Enhancers</b>	No	<b>Artificial Sweeteners</b>	No
<b>Vegan Diet</b>	No	<b>Vegetarian Diet</b>	Suitable for
<b>Halal Diet</b>	Suitable for	<b>Kosher Diet</b>	No

#### DIET SUITABILITY

#### NUTRITIONAL INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 371kcal / 1552kj

Nutrient	per 100g	RI per 100g	per 60g serving	RI per 60g serving
<b>Energy (kJ)</b>	1552 kJ	18%	931.2 kJ	11%
<b>Energy (kcal)</b>	371 kcal	19%	222.6 kcal	11%
<b>Fat</b>	20 g	29%	12 g	17%
<b>of which Saturates</b>	13 g	65%	7.8 g	39%
<b>Carbohydrate</b>	39 g	15%	23.4 g	9%
<b>of which Sugars</b>	7.7 g	9%	4.6 g	5%
<b>Fibre</b>	2.2 g		1.3 g	
<b>Protein</b>	7.7 g	15%	4.6 g	9%
<b>Salt</b>	1 g	17%	0.6 g	10%
<b>Sodium</b>	400 mg		240 mg	

**Serving Size** 60 g

**Source of Nutritional Information** Calculation based on known values of ingredients

#### SUPPLEMENTARY NUTRITIONAL INFORMATION

**Trans Fats per 100 g/ml** 0 g

HANDLING & STORAGE INFORMATION

**Directions For Use**

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°C-170°C, open damper

**Storage Instructions**

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 Instructions After Opening**

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

<b>Shelf Life from Time of Production</b>	365 Days	<b>Exempt From Shelf Life Labelling</b>	No
<b>Shelf Life Once Defrosted</b>	1 Days		

ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES



**Other Accreditation**

N/A

ORIGIN

**Product Country of Origin/Place of** France

**Provenance**

**Additional Origin Details**

N/A

PRODUCT CHARACTERISTICS

Standards Testing

<b>Do you undertake trend analysis of microbiological results?</b>	Yes	<b>Is shelf life testing undertaken?</b>	Yes
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SUPPLEMENTARY INFORMATION

**Egg Source** Cage and Barn

HAZARD CONTROLS

**Metal Detection** Yes

CONFIGURATION

Case Configuration Inner Pack Configuration

**Variable Inner Components in Outer Case** No

**Total Quantity of Inner Components in Outer Case** 2 Units

**Is the Outer Case Splittable?** No

PRODUCT WEIGHTS

Inner Component

**Variable Weight Consumer Item** No

**Inner Component Weight** 2.1 g

**Net Drained Weight** 0 g

Outer Case

**Outer Case Gross Weight** 4.59 kg

**Outer Case Net Weight** 4.2 kg

PRODUCT DIMENSIONS

Inner Component	
<b>Inner Component Depth</b>	480 mm
<b>Inner Component Width</b>	600 mm
<b>Inner Component Height</b>	0 mm
Outer Case	
<b>Outer Case Depth</b>	390 mm
<b>Outer Case Width</b>	295 mm
<b>Outer Case Height</b>	240 mm

PALLET INFORMATION

<b>Quantity of Cases Per Pallet Layer</b>	8 Cases	<b>Pallet Height</b>	2.07 MTR
<b>Quantity of Layers Per Pallet</b>	8 Layers	<b>Pallet Gross Weight</b>	321.73 kg
<b>Quantity of Cases Per Pallet</b>	64 Cases		

PACKAGING

Inner Component Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Paper/Polyethylene	Plastic	24 g	0.00 %			
Outer Case Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard	359 g	- %			
Tape	Plastic	2.5 g	0 %			
Label	Paper/Cardboard	1.85 g	- %			
Transport Packaging						
Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Pallet Wrap	Plastic	400 g	0.00 %			
Layer Card	Paper/Cardboard	741 g	- %			
Pallet	Wood	27000 g	- %			

MARKETING INFORMATION

**Marketing Description**  
 Drawing inspiration from French pastry-making tradition, this range distils Bridor expertise into a selection of exceptional viennese pastries. The iconic croissant: a beautiful golden colour, crisp, moist, and meltingly smooth, with a final note of caramel. The Eclat du Terroir croissant is one of a kind.

OTHER INFORMATION

<b>Intrastat/Taric Code</b>	19012000
<b>Commodity Code</b>	19012000

CONTACT INFORMATION

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 ZA de l'Olivet  
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