



## TECHNICAL SHEET

# FROZEN READY TO BAKE FINE BUTTER PISTACHIO CROISSANT 85G BRIDOR

Product code	<b>42563</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280100565</b>	Customs declaration number	<b>1901 20 00</b>
EAN code (bag)		Manufactured in	<b>France</b>

*An indulgent croissant with pure butter puff pastry and a delicious pistachio centre.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	12.5 cm ± 2.0 cm
	Width	6.0 cm ± 1.0 cm
	Height	4.5 cm ± 1.0 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	75g
	Length	17.5 cm ± 2.0 cm
	Width	7.5 cm ± 1.5 cm
	Height	5.5 cm ± 1.0 cm



*Serving suggestion*

Ingredients: **WHEAT** flour, fine butter (**MILK**) 16%, water, **PISTACHIO** filling 14.8% (water, sugar, **PISTACHIO** paste 1.9%, modified starch, whey powder (**MILK**), skimmed **MILK** powder, Stabilisers (calcium acetate, disodium phosphate, tetrasodium diphosphate), natural flavouring, natural flavouring (**HAZELNUT**), carrot extract, paprika extract, turmeric extract, salt), yeast, sugar, **EGGS**, chopped roasted **PISTACHIOS** 1.7%, salt, **WHEAT** gluten, flour treatment agents (alpha-amylases, ascorbic acid, hemicellulases).  
Barn laid **EGGS**.

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

May contain traces of: other nuts, sesame seeds, soya.

*Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.*

Despite all the care taken in the preparation of our products, presence of shell fragment is not excluded.

GMO: without	Suitable for vegans	N	Kosher certified	N	Y = yes N = no
Ionization: without	Suitable for vegetarians	Y	Halal certified	N	

Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,373	1,167	1,560	1,167	15.6 %
Energy (kcal)	328	279	373	279	15.6 %
Fat (g)	16	13	18	13	21.2 %
of which saturates (g)	9.1	7.7	10	7.7	43.4 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	37	32	43	32	13.7 %
of which sugars (g)	8.0	6.8	9.1	6.8	8.5 %
Added sugars (g)	3.94	3.35	4.48	3.35	
Fibre (g)	2.5	2.1	2.8	2.1	9.5 %
Protein (g)	7.7	6.5	8.7	6.5	14.6 %
Salt (g)	0.95	0.8	1.1	0.8	15.0 %
Sodium (g)	0.38	0.32	0.43	0.32	15.0 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 85.0g - \*\*\*Weight of a portion of baked product: 74.8g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
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 21527-1

## 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 : 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)	12 items on a tray
	Defrosting	approximately 45-60 min at room temperature.
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 17-18 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	272.000 / 325.004 kg	Cases / layer	8
Total height	1710 mm	Layers / pallet	8

### Case

External dimensions (L x W x H)	398x288x195 mm	Volume (m3)	0.022 m³
Net weight of case	4.25 kg	Pieces / case	50
Gross weight of case	4.642 kg	Bags / case	2

### Bag

Net weight of bag	2.125 kg	Pieces / bag	25
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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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