

TECHNICAL SHEET

# FROZEN READY TO BAKE FINE BUTTER LUNCH CROISSANT 30G BRIDOR UNE RECETTE LENÔTRE PROFESSIONNELS



Product code	<b>32974</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280020740</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*The best of Viennese pastries available to professionals in the hotel and restaurant sector.  
A croissant with delicate tastes and exceptional pastry layers, made exclusively with pure butter.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	9.0 cm ± 1.0 cm
	Width	3.0 cm ± 1.0 cm
	Height	2.0 cm ± 0.5 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	26g
	Length	14.0 cm ± 1.0 cm
	Width	3.5 cm ± 1.0 cm
	Height	5.5 cm ± 0.5 cm



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 23%, water, sugar, yeast, whole **MILK** powder, salt, **WHEAT** gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), **EGGS**.  
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)	1,547	464	1,758	464	6.2 %
Energy (kcal)	370	111	421	111	6.2 %
Fat (g)	20	6	23	6	9.7 %
of which saturates (g)	13	3.9	15	3.9	22.0 %
of which trans fatty acids (g)	0.555	0	0.631	0	
Carbohydrate (g)	39	12	44	12	5.0 %
of which sugars (g)	7.7	2.3	8.8	2.3	2.9 %
Fibre (g)	2.1	0.6	2.4	0.6	2.8 %
Protein (g)	7.5	2.2	8.5	2.2	5.0 %
Salt (g)	1.0	0.31	1.2	0.31	5.7 %
Sodium (g)	0.41	0.12	0.47	0.12	5.7 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 30.0g - \*\*\*Weight of a portion of baked product: 26.4g

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	not detected in 25g	not detected 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	not detected in 25g	not detected 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)	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	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 chefâ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	374.400 / 428.099 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 m³
Net weight of case	5.85 kg	Pieces / case	195
Gross weight of case	6.249 kg	Bags / case	3

### Bag

Net weight of bag	1.95 kg	Pieces / bag	65
Additional components in the case	N	Y = yes N = no	

## FOR ANY INFORMATION / CONTACT

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