



TECHNICAL SHEET

# FROZEN READY TO BAKE FINE BUTTER COUNTRY-STYLE CROISSANT 70G BRIDOR

Product code **38185**  
EAN code (case) **03419280053397**  
EAN code (bag)

Brand **BRIDOR**  
Customs declaration number **1905 90 70**  
Manufactured in **France**

*When French baking expertise is inspired by trends from here and afar, to offer Viennese pastries rich in flavours.*

*A delicious 70g pure butter croissant with dark centre and rich in seeds for a real taste discovery!*

## CHARACTERISTICS AND COMPOSITION

**Frozen product:** Length: 14.5 cm ± 1.0 cm  
Width: 6.0 cm ± 1.0 cm  
Height: 4.0 cm ± 0.5 cm

**Baked product:** Average weight: 60g  
*(indicative information)* Length: 19.0 cm ± 2.0 cm  
Width: 7.5 cm ± 1.5 cm  
Height: 5.5 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT flour**, **BUTTER** 21%, water, Finish 4% (white quinoa seeds, brown flax seeds, yellow flax seeds), sugar, yeast, **EGGS**, sunflower seeds 2.4%, millet seeds 1.4%, nigella seeds 0.9%, **malted BARLEY flour**, **WHEAT bran**, salt, **wheat GLUTEN**, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

Contains: eggs, gluten, dairy products.

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

*Enzymes in the baked product are denatured and are considered as processing aids ; so they shall not be required to be included in the list of ingredients (in application with regulations EU 1332/2008 and 1169/2011).*

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	% RI*	baked product	% RI*
Energy (kJ) / (kcal)	1583 / 379	19.0 %	1803 / 432	21.6 %
Fat (g)	21.0	30.0 %	24.0	34.3 %
of which saturates (g)	12.0	60.0 %	14.0	70.0 %
Carbohydrate (g)	38	14.6 %	43	16.5 %
of which sugars (g)	5.3	5.9 %	6.1	6.8 %
Fibre (g)	3.6	14.4 %	4.1	16.4 %
Protein (g)	7.7	15.4 %	8.9	17.8 %
Salt (g)	0.47	7.8 %	0.54	9.0 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal)

Microbiological characteristics	Targets	Tolerances	Methods of analysis laboratory
Aerobic mesophilic total count	< 100 000 cfu/g	< 1 000 000 cfu/g	ISO 48332
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence in 25g	AES 10/4-05/04
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 ufc/g	ISO 21527-1



TECHNICAL SHEET

# FROZEN READY TO BAKE FINE BUTTER COUNTRY-STYLE CROISSANT 70G BRIDOR

## STORAGE AND SHELF LIFE




Date of minimum durability: 270 days (9 months) from the date indicated on the packaging.

Store at -18°C or below before use. **DO NOT REFREEZE ONCE THAWED.**

Storage conditions:

- \* 24h in the 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

## 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 16-17 min at 165-170°C, open damper

Note: 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](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO / 80 x 120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	313.600 kg / 370 kg	Cases / layer	8
Total height	2.10 m	Layers/ pallet	8

### Case

External dimensions (L x W x H)	388 x 298 x 244 mm	Volume (m <sup>3</sup> )	0.029
Net weight of case	4.900 kg	Pieces / case	70
Gross weight of case	5.337 kg	Bags / case	2

### Bag

Net weight of bag	2.450 kg	Pieces / bag	35
-------------------	----------	--------------	----

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.bridordefrance.com](http://www.bridordefrance.com)

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