



**FROZEN READY TO BAKE FINE BUTTER  
CHEESE-FILLED CROISSANT 90G BRIDOR  
LES SNACKS SALÉS**

Product code	<b>37455</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280045743</b>	Customs declaration number	<b>1901 20 00</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Delicious savoury snacks with generous and varied fillings to respond to demands within the booming snack market.*

*The richness of emmental at the heart of a delicious croissant, which is both soft and crispy at the same time.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	12.0 cm ± 2.0 cm
	Width	6.5 cm ± 1.0 cm
	Height	3.5 cm ± 1.0 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	79g
	Length	14.5 cm ± 2.0 cm
	Width	8.0 cm ± 1.5 cm
	Height	5.0 cm ± 1.0 cm



Serving suggestion

Ingredients: WHEAT flour, filling 21% (emmental (MILK) 8%, water, pressed uncooked cheeses 2% (MILK, salt, lactic starters, rennet, Stabiliser (calcium chloride)), fine butter (MILK), EGGS, modified starch, skimmed MILK powder, MILK proteins, emulsifying salts (trisodium citrate, trisodium phosphate, tetrasodium diphosphate, sodium polyphosphate), salt), fine butter (MILK) 14%, water, yeast, sugar, EGGS, finish (emmental) (milk) 3%, salt, WHEAT gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).  
Barn laid eggs.

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

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

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

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)	1,341	1,207	1,524	1,207	16.1 %
Energy (kcal)	321	289	365	289	16.2 %
Fat (g)	17	15	19	15	24.5 %
of wich saturates (g)	11	9.9	13	9.9	55.5 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	31	28	35	28	12.1 %
of which sugars (g)	4.9	4.4	5.6	4.4	5.5 %
Added sugars (g)	3.56	3.21	4.05	3.21	
Fibre (g)	1.9	1.7	2.1	1.7	7.6 %
Protein (g)	10	9	11	9	20.1 %
Salt (g)	1.1	0.98	1.2	0.98	18.4 %
Sodium (g)	0.44	0.39	0.50	0.39	18.4 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 90.0g - \*\*\*Weight of a portion of baked product: 79.2g

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	345.600 / 398.531 kg	Cases / layer	8
Total height	2070 mm	Layers / pallet	8

### Case

External dimensions (L x W x H)	390x295x240 mm	Volume (m3)	0.028 m <sup>3</sup>
Net weight of case	5.4 kg	Pieces / case	60
Gross weight of case	5.787 kg	Bags / case	2

### Bag

Net weight of bag	2.7 kg	Pieces / bag	30
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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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