

TECHNICAL SHEET

FROZEN READY TO BAKE FINE BUTTER ZAATAR CROISSANT 70G BRIDOR EVASIONS

Product code	40543	Brand	BRIDOR
EAN code (case)	3419280077829	Customs declaration number	1901 20 00
EAN code (bag)		Manufactured in	France

When French bakery know-how is inspired by trends for near or far, to offer products with original and tasty recipes.

An original recipe that combines pure-butter croissant dough with a traditional blend of Middle Eastern herbs and spices, sweet and scented. Crispy on the outside, soft on the inside, with the delicious scent of fresh butter and herbs.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	13.5 cm \pm +/- 2.0cm
	Width	5.5 cm \pm +/- 1.0cm
	Height	4.0 cm \pm +/- 1.0cm
Baked Product : <small>(indicative information)</small>	Average weight	60g
	Length	17.5 cm \pm +/- 2.0cm
	Width	7.0 cm \pm +/- 1.5cm
	Height	5.5 cm \pm +/- 1.0cm



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 22%, water, yeast, sugar, **EGGS**, zaatar 2.5% (thyme, oregano, sumac, salt, **SESAME**, rapeseed oil), **WHEAT** gluten, salt, 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: 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	Y	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)	1,479	1,035	1,740	1,035	14.2 %
Energy (kcal)	354	248	416	248	14.2 %
Fat (g)	19	13	23	13	22.0 %
of which saturates (g)	12	8.5	14	8.5	48.7 %
of which trans fatty acids (g)	0.505	0	0.594	0	
Carbohydrate (g)	37	26	43	26	11.4 %
of which sugars (g)	5.5	3.9	6.5	3.9	4.9 %
Added sugars (g)	4.3	3.01	5.06	3.01	
Fibre (g)	2.2	1.6	2.6	1.6	7.2 %
Protein (g)	7.6	5.3	9	5.3	12.3 %
Salt (g)	0.61	0.43	0.72	0.43	8.2 %
Sodium (g)	0.24	0.17	0.29	0.17	8.2 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 70.0g - ***Weight of a portion of baked product: 59.5g

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 16-17 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

PACKAGING

Pallet

Pallet type / Dimensions	NIMP15 / 100x120 cm	Cases / pallet	80
Net weight / Gross weight of pallet	336.000 / 397.668 kg	Cases / layer	10
Total height	2098 mm	Layers / pallet	8

Case

External dimensions (L x W x H)	390x295x245 mm	Volume (m3)	0.028 m ³
Net weight of case	4.2 kg	Pieces / case	60
Gross weight of case	4.678 kg	Bags / case	2

Bag

Net weight of bag	2.1 kg	Pieces / bag	30
Additional components in the case	N	Y = yes N = no	

FOR ANY INFORMATION / CONTACT

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