



TECHNICAL SHEET

FROZEN READY TO BAKE FINE BUTTER CROISSANT 50G BRIDOR ECLAT DU TERROIR



Product code	32960	Brand	BRIDOR
EAN code (case)	03419280020658	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

Drawing inspiration from French pastry-making tradition, this range distils Bridor expertise into a selection of exceptional viennese pastries.

The iconic croissant: a beautiful golden colour, crisp, moist, and meltingly smooth, with a final note of caramel. The Éclat du Terroir croissant is one of a kind.

CHARACTERISTICS AND COMPOSITION

Frozen product:

Length:	11.5 cm ± 2.0 cm
Width:	4.5 cm ± 1.0 cm
Height:	3.5 cm ± 1.0 cm

Baked product:

Average weight:	42g
(indicative information) Length:	17.0 cm ± 2.0 cm
Width:	6.5 cm ± 1.5 cm
Height:	5.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT flour, BUTTER 23%**, water, sugar, yeast, **whole MILK powder**, salt, **wheat GLUTEN**, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), **EGGS**.

Contains: dairy products, eggs, gluten.

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:	Y	

Nutritional values per 100g	frozen product	% RI*	baked product	% RI*
Energy (kJ) / (kcal)	1535 / 367	18.4 %	1825 / 437	21.9 %
Fat (g)	20.0	28.6 %	24.0	34.3 %
of which saturates (g)	13.0	65.0 %	15.0	75.0 %
Carbohydrate (g)	39	15.0 %	46	17.7 %
of which sugars (g)	7.7	8.6 %	9.1	10.1 %
Fibre (g)	2.1	8.4 %	2.4	9.6 %
Protein (g)	6.8	13.6 %	8.0	16.0 %
Salt (g)	1.00	16.7 %	1.20	20.0 %

* 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



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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 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 15-17 min at 165-170°C, open damper

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.bridordefrance.tv

PACKAGING

Pallet

Pallet type / Dimensions	EURO / 80 x 120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	384.000 kg / 440 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 ³)	0.029
Net weight of case	6.000 kg	Pieces / case	120
Gross weight of case	6.437 kg	Bags / case	2

Bag

Net weight of bag	3.000 kg	Pieces / bag	60
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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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