



TECHNICAL SHEET

# FROZEN READY TO BAKE FINE BUTTER CROISSANT 40G BRIDOR LES SAVOUREUX

Product code **33250**  
EAN code (case) **03419280022133**  
EAN code (bag)

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

*The delicious vienneses pastries are made with a recipe rich in butter for meltingly soft texture and an intense taste.*

*Light, flaky, crisp and buttery: the perfect way to start the day.*

## CHARACTERISTICS AND COMPOSITION

**Frozen product:** Length: 9.0 cm ± 1.0 cm  
Width: 4.5 cm ± 1.0 cm  
Height: 3.0 cm ± 1.0 cm

**Baked product:** Average weight: 33g  
*(indicative information)* Length: 14.5 cm ± 1.5 cm  
Width: 6.5 cm ± 1.0 cm  
Height: 6.0 cm ± 1.0 cm



Serving suggestion

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

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)	1519 / 364	18.2 %	1792 / 429	21.5 %
Fat (g)	20.0	28.6 %	23.0	32.9 %
of which saturates (g)	13.0	65.0 %	15.0	75.0 %
Carbohydrate (g)	38	14.6 %	46	17.7 %
of which sugars (g)	5.7	6.3 %	6.8	7.6 %
Fibre (g)	2.2	8.8 %	2.6	10.4 %
Protein (g)	6.8	13.6 %	8.1	16.2 %
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

 600 x 400 mm	Tray arrangement (600 x 400)	15 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](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO / 80 x 120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	422.400 kg / 482 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	6.600 kg	Pieces / case	165
Gross weight of case	7.049 kg	Bags / case	3

### Bag

Net weight of bag	2.200 kg	Pieces / bag	55
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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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