



TECHNICAL SHEET

## FROZEN READY TO BAKE FINE BUTTER MULTIGRAIN CROISSANT 70G BRIDOR GAMME EVASION

Product code	<b>34732</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280027626</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

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

*A large, high-quality croissant with visible multigrain cereals, which bakes to an appealing golden-brown color. A crispy crust and soft centre, with a delicious aroma of fresh butter.*

### CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	8.5 cm $\pm$ 2.0 cm
	Width	4.5 cm $\pm$ 1.0 cm
	Height	3.5 cm $\pm$ 1.0 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	59g
	Length	12.0 cm $\pm$ 2.0 cm
	Width	10.5 cm $\pm$ 1.5 cm
	Height	5.5 cm $\pm$ 1.0 cm



*Serving suggestion*

Ingredients: **WHEAT** flour, fine butter (**MILK**) 22%, water, yeast, sugar, **EGGS**, sunflower seeds 1.8%, brown flax seeds 1%, salt, **WHEAT** gluten, poppy seeds 0.6%, **WHEAT** bran, 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 are technological aids and may not be reported in baked products.*

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)	1,544	12.9 %	1,781	14.8 %
Energy (kcal)	370	12.9 %	427	14.9 %
Fat (g)	21	20.0 %	24	24.0 %
of which saturates (g)	12	43.0 %	14	49.0 %
of which trans fatty acids (g)	0.509		0.591	
Carbohydrate (g)	36	9.6 %	42	11.3 %
of which sugars (g)	5.4	4.1 %	6.2	4.8 %
Fibre (g)	2.8		3.3	
Protein (g)	7.8	10.8 %	9	12.6 %
Salt (g)	0.93	10.8 %	1.1	12.8 %
Sodium (g)	0.37		0.43	

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

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
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	BRD 07/11-12/05
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 cfu/g	ISO 21527

## 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 during 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

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

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	313.600 / 366.434 kg	Cases / layer	8
Total height	2110 mm	Layers / pallet	8

### Case

External dimensions (L x W x H)	390x290x245 mm	Volume (m3)	0.028 m³
Net weight of case	4.9 kg	Pieces / case	70
Gross weight of case	5.286 kg	Bags / case	2

### Bag

Net weight of bag	2.45 kg	Pieces / bag	35
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Additional components in the case	N	(Y = yes / N = no)
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## FOR ANY INFORMATION / CONTACT

Address: : Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - [www.bridordefrance.com](http://www.bridordefrance.com)

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