



# FROZEN READY TO BAKE FINE BUTTER CROISSANT 30G BRIDOR ECLAT DU TERROIR



Product code	<b>35191</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280030121</b>	Customs declaration number	<b>1901 20 00</b>
EAN code (bag)		Manufactured in	<b>France</b>

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

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

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	9.0 cm ± 1.0 cm
	Width	3.0 cm ± 1.0 cm
	Height	2.0 cm ± 0.5 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	26g
	Length	14.0 cm ± 1.0 cm
	Width	3.5 cm ± 1.0 cm
	Height	5.5 cm ± 0.5 cm



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 25%, water, sugar, yeast, whole **MILK** powder, salt, **WHEAT** gluten, **EGGS**, 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)	1,568	470	1,782	470	6.3 %
Energy (kcal)	375	113	427	113	6.3 %
Fat (g)	21	6.4	24	6.4	10.2 %
of which saturates (g)	14	4.2	16	4.2	23.3 %
of which trans fatty acids (g)	0	0	0.524	0	
Carbohydrate (g)	38	11	43	11	4.9 %
of which sugars (g)	7.5	2.3	8.6	2.3	2.8 %
Added sugars (g)	5.41	1.62	6.15	1.62	
Fibre (g)	2.2	0.6	2.4	0.6	2.9 %
Protein (g)	7.5	2.3	8.5	2.3	5.1 %
Salt (g)	0.99	0.3	1.1	0.3	5.5 %
Sodium (g)	0.40	0.12	0.45	0.12	5.5 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 30.0g - \*\*\*Weight of a portion of baked product: 26.4g

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)	24 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 13-14 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	374.400 / 428.099 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	5.85 kg	Pieces / case	195
Gross weight of case	6.249 kg	Bags / case	3

### Bag

Net weight of bag	1.95 kg	Pieces / bag	65
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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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