



**FROZEN READY TO BAKE FINE BUTTER ASSORTMENT OF MINI CROISSANTS WITH FILLING 40G BRIDOR MINI DELIGHTS**

Product code	<b>42135</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280095632</b>	Customs declaration number	<b>1901 20 00</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Delectable mini viennese pastries in various shapes and multiple flavours.*

*An assortment of 3 golden and lustrous mini croissants in a practical format (40g) with indulgent fillings: a melt-in-the-mouth cocoa and hazelnut filling, a smooth custard cream centre and a delicious apricot filling.*

**CHARACTERISTICS AND COMPOSITION**

- 55 Apricot-Filled Croissant 40g**
- 55 Mini Cocoa and Hazelnut-Filled Croissant 40g**
- 55 Custard-Filled Croissant 40g**



*Serving suggestion*

**Ingredients: Apricot-Filled Croissant:** WHEAT flour, fine butter (MILK) 18%, water, apricot filling 12% (glucose syrup, apricot purée 4.5%, sugar, concentrated lemon juice, gelling agent (pectin), natural flavouring), sugar, EGGS, yeast, salt, WHEAT gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

**Cocoa and Hazelnut-Filled Croissant:** WHEAT flour, fine butter (MILK) 17%, water, cocoa HAZELNUT filling (sugar, vegetable oil (rapeseed and/or sunflower), HAZELNUT paste, reduced-fat cocoa powder 0.8%, skimmed MILK powder, cocoa butter, emulsifier (sunflower lecithin), natural vanilla flavouring), chocolate chips 5% (sugar, cocoa mass, cocoa butter, emulsifier (SOYA lecithin)), sugar, EGGS, yeast, salt, WHEAT gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

**Custard-Filled Croissant:** WHEAT flour, fine butter (MILK) 17%, water, custard filling 12% (water, sugar, maize starch, whey powder (MILK), whole MILK powder, skimmed MILK powder, thickener (sodium alginate), EGG albumin powder, turmeric extract, natural flavouring, salt, acidity regulator (citric acid), carrot extract), finish 5% (sugar), sugar, EGGS, yeast, salt, WHEAT gluten, 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, other nuts.

*Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.*

Despite all the care taken in the preparation of our products, presence of shell fragment is not excluded.

Despite all the care taken in the preparation of our products, presence of pit fragment is not excluded.

GMO: without	Suitable for vegans	N	Kosher certified	N
Ionization: without	Suitable for vegetarians	Y	Halal certified	N

Y = yes  
N = no



Nutritional values per 100g	Frozen Mix	Baked Mix	% RI* per serving** of baked mix
Energy (kJ)	1,520	1,727	8.1 %
Energy (kcal)	363	412	8.1 %
Fat (g)	17	19	10.8 %
of which saturates (g)	10	12	22.9 %
of which trans fatty acids (g)	0	0	0.0 %
Carbohydrate (g)	44	50	7.7 %
of which sugars (g)	13	15	6.6 %
Added sugars (g)	10.8	12.2	
Fibre (g)	2.3	2.6	4.2 %
Protein (g)	7.3	8.3	6.5 %
Salt (g)	0.95	1.1	7.1 %
Sodium (g)	0.38	0.43	7.1 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal)- \*\*Weight of a portion of baked product: 35.2g

Nutritional values per 100g of frozen product	Apricot-Filled Croissant 40g	Custard-Filled Croissant 40g	Mini Cocoa and Hazelnut-Filled Croissant 40g
Energy (kJ)	1,482	1,453	1,641
Energy (kcal)	354	347	392
Fat (g)	16	15	20
of which saturates (g)	10	9.6	11
of which trans fatty acids (g)	0	0	0
Carbohydrate (g)	44	45	44
of which sugars (g)	11	15	14
Fibre (g)	2.3	2	2.7
Protein (g)	7.2	6.9	7.7
Salt (g)	0.98	0.95	0.93
Sodium (g)	0.39	0.38	0.37

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)	20 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 14-16 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	422.400 / 476.141 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	6.6 kg	Pieces / case	165
Gross weight of case	7 kg	Bags / case	3

### Bag

Apricot-Filled Croissant 40g	Net weight of bag	2.200 kg	Bags / case	1	Pieces / bag	55
Mini Cocoa and Hazelnut-Filled Croissant 40g	Net weight of bag	2.200 kg	Bags / case	1	Pieces / bag	55
Custard-Filled Croissant 40g	Net weight of bag	2.200 kg	Bags / case	1	Pieces / bag	55

Additional components in the case	N	Y = yes N = no
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## FOR ANY INFORMATION / CONTACT

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