



**FROZEN READY TO BAKE FINE BUTTER  
ALMOND-FILLED CROISSANT 95G BRIDOR  
LES MAXI GOURMANDES**

Product code	<b>35716</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280033665</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*A unique experience of pleasure with creative, generous sized viennese pastries.  
A beautiful, golden and glistening croissant with a generous size (90 g) and a mouth-watering almonds filling.  
Beautiful, consistent layers, made using a pure-butter recipe from Bridor.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	13.0 cm ± 2.0 cm
	Width	7.5 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	85g
	Length	14.5 cm ± 2.0 cm
	Width	7.5 cm ± 1.5 cm
	Height	5.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, filling 21% (sugar, **ALMOND** powder 7%, **EGG** white, water, natural flavouring, foaming agents (guar gum, xanthan gum)), fine butter (**MILK**) 15%, water, yeast, sugar, **EGGS**, finish 2% (slivered **ALMONDS**), 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: other nuts, sesame seeds, soya.

*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	Y	

Nutritional values per 100g	Frozen product	% RI*	Baked product	% RI*
Energy (kJ)	1,520	18.1 %	1,678	19.0 %
Energy (kcal)	363	18.2 %	401	19.0 %
Fat (g)	17	24.3 %	19	25.8 %
of which saturates (g)	8.6	43.0 %	9.5	45.1 %
of which trans fatty acids (g)	0.348		0.386	
Carbohydrate (g)	43	16.6 %	47	17.2 %
of which sugars (g)	15	16.7 %	17	17.9 %
Fibre (g)	2.8		3.1	
Protein (g)	8.1	16.2 %	8.9	16.9 %
Salt (g)	0.99	16.5 %	1.1	17.4 %
Sodium (g)	0.4		0.44	

\* 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 4833-2
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence in 25g	AES 10/04-05/04
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 cfu/g	ISO 21527-2

## STORAGE AND SHELF LIFE

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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.

Maximum preservation after baking is 48 hours.

## INSTRUCTIONS FOR BAKING

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	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 17-18 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

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### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	364.800 / 417.731 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 m <sup>3</sup>
Net weight of case	5.7 kg	Pieces / case	60
Gross weight of case	6.087 kg	Bags / case	2

### Bag

Net weight of bag	2.85 kg	Pieces / bag	30
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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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