



TECHNICAL SHEET

# FROZEN READY TO PROVE EGG WASHED FINE BUTTER CROISSANT 65G BRIDOR LES IRRÉSISTIBLES

Product code	<b>36039</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280035584</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Made with a unique recipe where the splash of milk and cream adds intense flavours in the mouth.  
Croissant with pure butter flaky pastry, and a soft and yellow centre. A recipe where the splash of milk and cream adds intense flavours in the mouth.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	12.0 cm ± 2.0 cm
	Width	4.0 cm ± 1.0 cm
	Height	2.5 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	55g
	Length	17.5 cm ± 2.0 cm
	Width	7.5 cm ± 1.5 cm
	Height	4.5 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 22%, water, sugar, yeast, **WHEAT** gluten, whole **MILK** powder, **EGGS**, salt, cream powder (**MILK** fat, non-fat dry matter of cream (**MILK**)), emulsifier (rape lecithin), colour (beta-carotene from natural origin), flour treatment agents (ascorbic acid, hemicellulases, alpha-amylases).  
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	Clean Label Y
Ionization: without	Suitable for vegetarians	Y	Halal certified	N	(Y = yes / N = no)

Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,496	972	1,781	972	13.4 %
Energy (kcal)	358	233	426	233	13.5 %
Fat (g)	19	12	23	12	20.7 %
of which saturates (g)	12	8.1	15	8.1	46.9 %
of which trans fatty acids (g)	0.52	0.338	0.619	0.338	
Carbohydrate (g)	38	25	46	25	11.1 %
of which sugars (g)	7.2	4.7	8.6	4.7	6.1 %
Fibre (g)	2	1.3	2.4	1.3	6.1 %
Protein (g)	7.7	5	9.2	5	11.6 %
Salt (g)	1.0	0.66	1.2	0.66	12.7 %
Sodium (g)	0.41	0.26	0.48	0.26	12.7 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 65.0g - \*\*\*Weight of a portion of baked product: 54.6g

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

Date of minimum durability: 270 days (9 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

	Tray arrangement (600 x 400)	12 items on a tray
	Proving directly	1h45-2h at 27-28°C, humidity 70-80%
	or Controlled proving	1h20-1h35 at 27-28°C, humidity 70-80%
	Drying	20 min
	Glazing	Glaze the products.
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 15-17 min at 165-175°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	748.800 / 808.323 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	11.7 kg	Pieces / case	180
Gross weight of case	12.19 kg	Bags / case	3

### Bag

Net weight of bag	3.9 kg	Pieces / bag	60
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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)