



TECHNICAL SHEET

# FROZEN READY TO BAKE VEGETABLE FAT VEGAN CROISSANT 70G BRIDOR BAKER SOLUTION

Product code	<b>41241</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280084995</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Simple viennese pastries with a light and crispy texture, made from margarine or fatblend.  
A vegan croissant made with quality margarine made from vegetable fats (VFM) and carefully selected ingredients.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	13.0 cm $\pm$ 2.0 cm
	Width	6.5 cm $\pm$ 1.0 cm
	Height	4.0 cm $\pm$ 1.0 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	60g
	Length	16.0 cm $\pm$ 2.0 cm
	Width	7.5 cm $\pm$ 1.5 cm
	Height	6.0 cm $\pm$ 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, vegetable fat 23% (non-hydrogenated palm oil, water, non hydrogenated coconut oil, non-hydrogenated rapeseed oil, salt, mono- and diglycerides of fatty acids, acidity regulator (lactic acid), natural flavouring), water, sugar, yeast, **WHEAT** gluten, salt, pea protein, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), dextrose.

For allergens, including cereals containing gluten, see ingredients in capital letters.

May contain traces of: milk, sesame seeds, soya, nuts, eggs.

*Enzymes are technological aids and may not be reported in baked products.*

GMO: without	Suitable for vegans	Y	Kosher certified	N	Y = yes N = no
Ionization: without	Suitable for vegetarians	Y	Halal certified	N	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,466	1,026	1,724	1,026	14.0 %
Energy (kcal)	350	245	412	245	14.1 %
Fat (g)	18	13	22	13	21.2 %
of which saturates (g)	9.1	6.4	11	6.4	36.8 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	39	28	46	28	12.2 %
of which sugars (g)	6.8	4.8	8	4.8	6.1 %
Fibre (g)	2.2	1.5	2.6	1.5	7.0 %
Protein (g)	7	4.9	8.2	4.9	11.2 %
Salt (g)	0.71	0.5	0.84	0.5	9.5 %
Sodium (g)	0.28	0.20	0.33	0.20	9.5 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 70.0g - \*\*\*Weight of a portion of baked product: 59.5g

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	not detected in 25g	not detected 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	not detected in 25g	not detected in 25g	AES 10/03-09/00
Moulds	< 1,000 cfu/g	< 10,000 cfu/g	ISO 21527-2

## 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.

Maximum preservation after baking is 48 hours.

## INSTRUCTIONS FOR BAKING

	Tray arrangement (600 x 400)	12 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 15-17 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	268.800 / 321.731 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	4.2 kg	Pieces / case	60
Gross weight of case	4.587 kg	Bags / case	2

### Bag

Net weight of bag	2.1 kg	Pieces / bag	30
Additional components in the case	N	Y = yes N = no	

## FOR ANY INFORMATION / CONTACT

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