



**FROZEN READY TO PROVE BUTTER
CHARENTES-POITOU (PDO) CROISSANT
80G BRIDOR UNE RECETTE LENÔTRE
PROFESSIONNELS**



Product code	30995	Brand	BRIDOR
EAN code (case)	3419280008021	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

*The best of Viennese pastries available to professionals in the hotel and restaurant sector.
A croissant with delicate tastes and exceptional pastry layers, made exclusively with pure butter.*

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	13.5 cm ± 2.0 cm
	Width	6.5 cm ± 1.0 cm
	Height	4.5 cm ± 1.0 cm
Baked Product : <small>(indicative information)</small>	Average weight	67g
	Length	19.0 cm ± 2.0 cm
	Width	8.5 cm ± 1.5 cm
	Height	7.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, Charentes-Poitou PDO butter (**MILK**) 27%, water, sugar, yeast, lactose (**MILK**), whole **MILK** powder, salt, **WHEAT** gluten, emulsifier (rape lecithin), flour treatment agents (ascorbic acid, hemicellulases, alpha-amylases).

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

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

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)	1,629	19.4 %	1,880	22.4 %
Energy (kcal)	390	19.5 %	450	22.5 %
Fat (g)	23	32.6 %	26	37.8 %
of wich saturates (g)	15	76.3 %	18	88.6 %
of which trans fatty acids (g)	0.495		0.574	
Carbohydrate (g)	38	14.8 %	45	17.1 %
of which sugars (g)	8.4	9.3 %	9.7	10.8 %
Fibre (g)	2		2.3	
Protein (g)	6.8	13.6 %	7.9	15.8 %
Salt (g)	1	17.4 %	1.2	20.2 %
Sodium (g)	0.42		0.48	

* 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 48332
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence 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	absence in 25g	absence in 25g	AES 10/3-09/00
Moulds	< 1,000 cfu/g	< 10 000 cfu/g	ISO 21527

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.

INSTRUCTIONS FOR BAKING

	Tray arrangement (600 x 400)	9 items on a tray
	Proving directly	2h-2h15 at undefined, humidity undefined
	or Controlled proving	1h30-1h45 at undefined, humidity undefined
	Drying	15 min
	Glazing	Glaze the products.
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 16-17 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

PACKAGING

Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	614.400 / 673.923 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 ³
Net weight of case	9.6 kg	Pieces / case	120
Gross weight of case	10.09 kg	Bags / case	3

Bag

Net weight of bag	3.2 kg	Pieces / bag	40
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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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