



**FROZEN READY TO BAKE FINE BUTTER
COCOA AND HAZELNUT-FILLED
CROISSANT 90G BRIDOR LES MAXI
GOURMANDES**

Product code	36672	Brand	BRIDOR
EAN code (case)	3419280040595	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

*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, meltingly smooth cocoa-hazelnut filling. A filling distributed throughout the croissant. A chocolate decoration, for an easily identifiable taste.
Beautiful, consistent layers, made using a pure-butter recipe from Bridor.*

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	13.5 cm ± 2.0 cm
	Width	6.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm
Baked Product : <i>(indicative information)</i>	Average weight	79g
	Length	18.0 cm ± 2.0 cm
	Width	8.5 cm ± 1.5 cm
	Height	6.5 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 18%, cocoa hazelnut filling 16% (sugar, non hydronated vegetable fats (palm, rapeseed), **HAZELNUTS** 2%, fat-reduced cocoa powder 1%, lactose (**MILK**), emulsifier (**SOYA** lecithin)), water, yeast, sugar, **EGGS**, finish (chocolate chips) 2% (sugar, cocoa mass, cocoa butter, emulsifier (**SOYA** lecithin)), natural vanilla flavouring), 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.

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

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

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		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,668	1,501	1,895	1,501	20.0 %
Energy (kcal)	399	359	454	359	20.1 %
Fat (g)	22	20	25	20	31.2 %
of which saturates (g)	12	11	13	11	59.2 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	42	38	48	38	16.3 %
of which sugars (g)	15	13	17	13	16.4 %
Fibre (g)	2.6	2.3	2.9	2.3	10.5 %
Protein (g)	7	6.3	8	6.3	14.2 %
Salt (g)	0.85	0.76	0.96	0.76	14.2 %
Sodium (g)	0.34	0.30	0.38	0.30	14.2 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 90.0g - ***Weight of a portion of baked product: 79.2g

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 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	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

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	80
Net weight / Gross weight of pallet	316.800 / 374.249 kg	Cases / layer	8
Total height	2000 mm	Layers / pallet	10

Case

External dimensions (L x W x H)	390x290x185 mm	Volume (m3)	0.021 m ³
Net weight of case	3.96 kg	Pieces / case	44
Gross weight of case	4.326 kg	Bags / case	2

Bag

Net weight of bag	1.98 kg	Pieces / bag	22
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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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