



TECHNICAL SHEET

FROZEN READY TO BAKE FINE BUTTER CROISSANT 70G BRIDOR ECLAT DU TERROIR



Product code	33230	Brand	BRIDOR
EAN code (case)	3419280022089	Customs declaration number	1901 20 00
EAN code (bag)		Manufactured in	France

Drawing inspiration from French pastry-making tradition, this range distils Bridor expertise into a selection of exceptional viennese pastries.

The iconic croissant: a lovely golden colour with a crispy, soft and melt-in-the-mouth texture and a final caramel note. The Eclat du Terroir croissant is one of a kind.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	12.5 cm ± 2.0 cm
	Width	6.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm
Baked Product : (indicative information)	Average weight	60g
	Length	18.0 cm ± 2.0 cm
	Width	7.5 cm ± 1.5 cm
	Height	5.5 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 23%, water, sugar, yeast, whole **MILK** powder, salt, **WHEAT** gluten, **EGGS**, flour treatment agents (alpha-amylases, ascorbic acid, hemicellulases).
Barn laid **EGGS**.

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

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

Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.

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)	1,552	1,086	1,825	1278	14.9 %
Energy (kcal)	371	260	437	306	14.9 %
Fat (g)	20	14	24	17	23.1 %
of which saturates (g)	13	9.1	15	11	52.6 %
of which trans fatty acids (g)	0	0	0.511	0	
Carbohydrate (g)	39	27	45	32	11.9 %
of which sugars (g)	7.7	5.4	9	6.3	6.9 %
Added sugars (g)	5.5	3.85	6.47	4.53	
Fibre (g)	2.2	1.5	2.6	1.8	7.1 %
Protein (g)	7.7	5.4	9	6.3	12.4 %
Salt (g)	1.0	0.71	1.2	0.83 0.83	13.5 %
Sodium (g)	0.40	0.28	0.48	0.33 0.33	13.5 %

* 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
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
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
Mould	< 1,000 cfu/g	< 10,000 cfu/g	ISO 21527-1

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 : 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

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	313.600 / 366.531 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 m³
Net weight of case	4.9 kg	Pieces / case	70
Gross weight of case	5.287 kg	Bags / case	2

Bag

Net weight of bag	2.45 kg	Pieces / bag	35
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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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