



TECHNICAL SHEET

# FROZEN READY TO PROVE FINE BUTTER MINI CROISSANT 25G BRIDOR ECLAT DU TERROIR



Product code	<b>33980</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280016408</b>	Customs declaration number	<b>1901 20 00</b>
EAN code (bag)		Manufactured in	<b>France</b>

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

*The iconic Eclat du Terroir croissant in a mini format: a lovely golden colour with a crispy, soft and melt-in-the-mouth texture and a final caramel note.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	6.5 cm ± 1.0 cm
	Width	3.0 cm ± 1.0 cm
	Height	1.5 cm ± 1.0 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	21g
	Length	11.0 cm ± 1.5 cm
	Width	6.5 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm



Serving suggestion

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

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

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

*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)	1,556	389	1,874	469	5.4 %
Energy (kcal)	372	93	448	112	5.4 %
Fat (g)	20	5.0	24	6	8.4 %
of which saturates (g)	13	3.3	16	3.9	19.1 %
of which trans fatty acids (g)	0	0	0.525	0	
Carbohydrate (g)	39	9.8	47	12	4.4 %
of which sugars (g)	8.5	2.1	10	2.6	2.8 %
Added sugars (g)	6.35	1.59	7.65	1.91	
Fibre (g)	2.1	0.5	2.6	0.6	2.5 %
Protein (g)	8.0	2.0	9.6	2.4	4.7 %
Salt (g)	1.0	0.25	1.2	0.3	4.9 %
Sodium (g)	0.40	0.10	0.49	0.12	4.9 %
				0.12	

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 25.0g - \*\*\*Weight of a portion of baked product: 20.8g

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: 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 : 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)	24 items on a tray
	Proving directly	1h30-1h45 at 27-28°C, humidity 70-80%
	or Controlled proving	1h-1h15 at 27-28°C, humidity 70-80%
	Drying	10 min
	Glazing	Glaze the products.
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 13-14 min at 165-175°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	96
Net weight / Gross weight of pallet	480.000 / 541.926 kg	Cases / layer	8
Total height	1950 mm	Layers / pallet	12

### Case

External dimensions (L x W x H)	390x295x150 mm	Volume (m3)	0.017 m³
Net weight of case	5 kg	Pieces / case	200
Gross weight of case	5.349 kg	Bags / case	2

### Bag

Net weight of bag	2.5 kg	Pieces / bag	100
Additional components in the case	N	Y = yes N = no	

## FOR ANY INFORMATION / CONTACT

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