



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

Product code	<b>36670</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280040571</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>
Customer product code	<b>8860</b>		

*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 fruity and delicious apricot filling. A filling distributed throughout the croissant. A white sugar decoration, for an easily identifiable taste. Beautiful, consistent layers, made using a pure-butter recipe from Bridor.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	13.5 cm ± 2.0 cm
	Width	6.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	79g
	Length	18.0 cm ± 2.0 cm
	Width	8.0 cm ± 1.5 cm
	Height	5.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 18%, apricot filling 16% (glucose-fructose syrup, apricots 6%, sugar, gelling agent (pectin), acid (citric acid), natural flavouring, acidity regulator (tricalcium citrate), preservative (potassium sorbate)), water, yeast, sugar, **EGGS**, finish 2% (sugar, non-hydrogenated palm fat), 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: sesame seeds, soya, nuts.

*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	N	

Nutritional values per 100g	Frozen product	% RI*	Baked product	% RI*
Energy (kJ)	1,481	17.7 %	1,616	17.3 %
Energy (kcal)	353	17.6 %	386	17.4 %
Fat (g)	16	22.9 %	17	21.9 %
of wich saturates (g)	10	50.0 %	11	49.5 %
of which trans fatty acids (g)	0.418		0.468	
Carbohydrate (g)	45	17.3 %	50	17.3 %
of which sugars (g)	16	17.8 %	18	18.0 %
Fibre (g)	2.1		2.3	
Protein (g)	6.3	12.6 %	7	12.6 %
Salt (g)	0.85	14.1 %	0.96	14.4 %
Sodium (g)	0.34		0.38	

\* 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 4833-2
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence in 25g	AES 10/04-05/04
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 21527-2

## 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	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](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO / 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 <sup>3</sup>
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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36670 - Version PLM 1.0 - Published on 24/08/2020

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