

Bridor

376430 - Multigrain Croissant RTB

Our signature Viennese collection has been crafted in the spirit and tradition of French pastry-making. Among other significant French techniques, we gently work the dough, allowing the yeast to have necessary time to ferment. This is key to obtaining a superior product that delivers premium taste.



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
37643		03419280047280		70/2.5 OZ		
Brand	Brand Owner		GPC Description			
Bridor	Bridor USA Inc.		Pies/Pastries - Sweet (Frozen)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
11.73 LBR	10.8 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.3 INH	11.7 INH	9.6 INH	0.99 FTQ	10x08	176 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

Shelf life cooked product : 1 day(s) Location shelf life cooked product : AMBIENT AIRFreezer shelf life :365 day(s)Recommended shelf conditions cooked product :Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.Freezing recommendations :Store in original packaging at stable recommended storage conditions.Storage temperature of freezer :Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).-----

- ALLERGENS**
- C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INHI = 'Intentionally nor Inherently Included' ; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'
- Milk - C

Eggs - C

Soybean - MC

Wheat - C

Sesame - MC

Molluscs - N
- Peanuts - N

Tree - MC

Fish - N

Shellfish - N

Crustaceans - N

Nutrition Facts

1 Servings per container

Serving Size	61.0 GR
Amount Per Serving	
Calories	260
% Daily Value*	
Total Fat	15 g19%
Saturated Fat	9 g45%
Trans Fat	0 g
Cholesterol	45 mg15%
Sodium	240 mg10%
Total Carbohydrates	25 g9%
Dietary Fiber	2 g7%
Total Sugars	4 g
Includes 3 g Added Sugars	%
Protein	5 g
Vitamin D	0 mcg0%
Calcium	18 mg2%
Iron	1 mg6%
Potassium	42 mg0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

WHEAT FLOUR, BUTTER (CREAM), WATER, YEAST, SUGAR, EGGS, SUNFLOWER SEEDS, BROWN FLAX SEEDS, SALT, POPPY SEEDS, WHEAT BRAN, WHEAT GLUTEN, FOOD ENZYMES (AMYLASES, HEMICELLULASES), ASCORBIC ACID

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PREPARATION & COOKING SUGGESTIONS



THAWING WHERE ROOM TEMPERATURE TIME
20 MIN TEMPERATURE 20°C (68°F)PROOFING
HUMIDITY NOT REQUIRED BAKING OVEN TYPE
CONVECTION TIME 15-18 MIN TEMPERATURE
170°C (338°F)PRECAUTIONS COOKING MAY
VARY ACCORDING TO OVEN MODELRaw and
Ready to bake products must be baked to reach
an internal temperature of 77°C (171°F) for minimum
2 minutes.

SERVING SUGGESTIONS



Great for sandwiches or in a display case for
healthier pastry or croissant options

MORE INFORMATION

