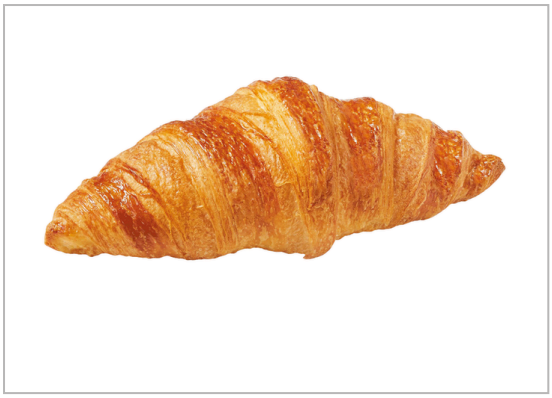
Bridor

52267 - Butter Croissant Large

Our Eclat du Terroir croissant is one of a kind: a pure butter premium recipe for a beautiful golden colour, crisp, moist, and smooth texture with airy layers and a refined note of caramel. This recipe brings a unique delight to your table. Enjoy a moment of pleasure tasting our French heritage and know-how with every bite. This is the perfect way to start the day.



MARKETING

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Nutrition Facts

60 Servings per container

Serving Size **69 grams**

Amount Per Serving

Calories **290**

	% Daily Value*
Total Fat 16 g	**21%**
Saturated Fat 10 g	**50%**
Trans Fat 0 g	
Cholesterol 45 mg	**15%**
Sodium 320 mg	**14%**
Total Carbohydrates 31 g	**11%**
Dietary Fiber 2 g	**7%**
Total Sugars 6 g	
Includes 4 g Added Sugars	**8%**
Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 30 mg	2%
Iron 1 mg	6%
Potassium 46 mg	0%

* 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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
34000	03419280017689	60/2.8 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
11.54 LBR	10.58 LBR	No	France	Yes	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.4 INH	11.4 INH	9.6 INH	0.98 FTQ	10x08	237 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 at ambient temperature---UNIT UPC: 3419280012561---

ALLERGENS

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

- Milk - C
- Peanuts - N
- Eggs - C
- Tree - MC
- Soybean - MC
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - MC
- Crustaceans - N
- Molluscs - N

INGREDIENTS

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, FERROUS SULPHATE, NICOTINAMIDE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, SUGAR, YEAST, WHOLE MILK POWDER, SALT, WHEAT GLUTEN, EGGS, FOOD ENZYMES (AMYLASES, XYLANASES), ASCORBIC ACID

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PREPARATION & COOKING SUGGESTIONS

Thaw 30 min at ambient temperature. Bake 15-18 min in a convection oven, at 329ºF

SERVING SUGGESTIONS

breakfast; snack; sandwich

MORE INFORMATION