Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

41241 03 June 2025 03 June 2025

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60 x Vegan croissant 70g

Short Product Name: VEGAN CROISSANT

FROZEN READY TO BAKE VEGETABLE FAT VEGAN CROISSANT 70G BRIDOR BAKER SOLUTION

Traded Unit GTIN: 3419280084995 Internal GTIN: Supplier: Bridor Suppliers Product Code: 41241

Reference Intake

Each 100g portion contains:

Energy	Fat	Saturates	Sugars	Salt	
1487 kJ 355 kcal	18 g	9.1 g	6.9 g	$\boldsymbol{0.71}_{\mathrm{g}}$	
18%	26%	46%	8%	12%	
of your reference intake					

Typical values per 100g: Energy 1487kJ 355kcal

Nutritional Information

Typical Values	Per 100g
Energy	1487kJ 355kCal
Carbohydrates	40g
of which sugars	6.9g
Fat	18g
of which saturates	9.1g
Fibre	2.3g
Protein	7.2g
Salt	0.71g

Allergy Information



Does Not

Contain

Fish



Does Not

Contain

Cereal/Gluten



May Contain





Peanuts

Does Not

Contain



May Contain



Crustaceans



Does Not

Contain Mustard





Does Not Contain

Sulphur

Dietary Information







Allergen Statement

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

Ingredients

WHEAT flour, margarine 23% (non-hydrogenated palm oil, water, non hydrogenated coconut oil, non-hydrogenated rapeseed oil, salt, emulsifier (mono- and diglycerides of fatty acids), acidity regulator (lactic acid), natural flavouring), water, sugar, yeast, WHEAT gluten, salt, pea protein, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), dextrose