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

31778 15 November 2024 16 November 2024

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FROZEN READY TO BAKE BUTTER CHARENTES-POITOU (PDO) LUNCH CROISSANT 30G BRIDOR UNE RECETTE LENÔTRE PROFESSIONNELS

Short Product Name:

FROZEN READY TO BAKE CROISSANT

Product Description

FROZEN READY TO BAKE BUTTER CHARENTES-POITOU (PDO) LUNCH CROISSANT 30G BRIDOR UNE RECETTE LENÔTRE PROFESSIONNELS

General Information

Food/Drink: Food Product Category: Frozen Generic Product Type: Pastry

Supplier's Product Code:

31778 Supplier: Bridor

ZA de l'Olivet

Noyal-Sur-Vilaine

35538 France

P: 00332 99 00 11 67

27,000.00 g

No

OUTER PRODUCT

Outer case Information

Outer case information			
Outer Case GTIN :	3419280012523	Outer Case Length:	390 mm
Packaging Type Description :		Outer Case Width :	295 mm
Total Quantity of Inner Units in Outer Case :	3 Units	Outer Case Height:	240 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	6.25 kg
		Product Net Weight:	5.85 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	8 Cases	Pallet Height :	2.07 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight:	428.10 kg
Quantity of Cases Per Pallet:	64 Cases		
Logistical Information			
Shelf Life from Time of Production :	365 Days	Minimum Order Quantity:	Not specified.
Guaranteed Shelf Life on Delivery:	243 Days	Delivery Lead Time :	3 Days
Waste Packaging Weight - Outer	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic :	2.50 g	Steel:	0.00 g
Percentage Recycled Plastic:	0.00 %	Other:	0.00 g
Paper/Board:	359.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		

Wood Total:

Is Pallet Returnable?:

Paper/Board: 741.00 g Percentage Recycled Plastic: 0.00 %

400.00 g

Other Information

Plastic:

Supplier Comments: Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	France
FIUVEIIAIICE.	

Additional Origin Details : N/A

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Paper/Polyethylene
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	85 mm
Inner Unit Height:	25 mm
Inner Unit Width:	40 mm
Inner Product Weight:	30.00 g
Inner Product Weight Units:	g

Weight/Volume: Not specified.

Handling Information

Directions For Use :

Tray arrangement (600 x 400) 24 items on a tray
Defrosting approximately 30-45 min at room temperature
Preheating oven 190°C
Baking (in ventilated oven) approximately 13-14 min at 165-170°C, open damper
Cooling and rest on tray 15 min at room temperature

Storage Instructions:

Store at -18°C or below before use. DO NOT REFREEZE ONCE THAWED.

Dietary Information

Ingredients:

WHEAT flour, Charentes-Poitou PDO butter (MILK) 23%, water, sugar, yeast, whole MILK powder, salt, WHEAT gluten, EGGS, flour treatment agents (alpha-amylases, ascorbic acid, hemicellulases).

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof):	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	May Contain
Milk (and products thereof) :	Yes
Mustard (and products thereof):	No
Peanuts (and products thereof):	No
Sesame Seeds (and products thereof):	May Contain
Crustacea (and products thereof):	No
Molluscs (and products thereof):	No
Nuts (and products thereof):	May Contain
Almond nuts :	May Contain
Hazelnuts:	May Contain
Walnuts:	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	May Contain
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof):	Yes
Rye (and products thereof):	May Contain
Barley (and products thereof):	May Contain
Oats (and products thereof) :	May Contain
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content < 20 ppm:	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :		
Artificial Antioxidants :	No	
Artificial Colours :	No	
Artificial Flavourings :	No	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	No	
Artificial Sweeteners :	No	
Product suitability:		
Product suitability: Suitable for a Vegetarian Diet:	Yes	
	Yes No	
Suitable for a Vegetarian Diet:		
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet :	No	
Suitable for a Vegan Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	No -	
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance: Suitable for Coeliacs:	No -	

HFSS (High in Fat, Salt and Sugar):

Allergen Statement :

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

Nutritional Information

Average Serving:	30.00 g or ml
Count per 100g:	3.33 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,552.00 kJ
Energy per 100 G/ML:	371.00 kcal
Fat per 100 G/ML:	20 g
- of which Saturates per 100 G/ML :	14 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML:	39 g
- of which Sugars per 100 G/ML:	7.7 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	2.2 g
Protein per 100 G/ML:	7.7 g
Salt per 100 G/ML :	1 g
Sodium per 100 G\ML:	0.41 g

Vitamin A per 100g:	Not specified.
Vitamin C per 100g:	Not specified.
Folate/Folic Acid per 100g:	Not specified.
Calcium per 100g:	Not specified.
Iron per 100g:	Not specified.
Zinc per 100g:	Not specified.
Cholesterol per 100 G/ML (UK/FR):	Not specified.
Non Milk Extrinsic Sugars per 100gm:	Not specified.
Alcoholic Strength %Vol:	Not specified.
Fat Percentage in Dry Matter per 100g:	Not specified.

Waste Packaging Weight - Inner Unit

Glass:	0.00 g
Plastic:	12.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board:	0.00 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g
Wood:	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production:	Yes
Red Tractor :	No
Fairtrade:	No
Marine Stewardship Council Certified (MSC):	-
Organic:	No
SALSA (Safe & Local Supplier Approval):	No
British Lion Mark :	No
RSPCA Assured:	No
LEAF Marque (Linking Environment and Farming):	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014):	No
IFS Food Standard :	Yes
Best Aquaculture Practices (BAP) Certification	-
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation : N/A	
Intra Stat/Taric Code :	1901 20 00
Commodity Code:	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml) Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Quarterly	<100000	1000000	-
Bacillus Cereus (cfu/g or ml)	Quarterly	<100	1000	-
E. Coli (cfu/g or ml)	Quarterly	<10	100	-
Listeria Monocytogenes	Quarterly	<0	0	25g
Moulds (cfu/g or ml)	Quarterly	<1000	10000	-
Salmonella	Quarterly	<0	0	25g
Staphylococcus Aureus (cfu/g or ml)	Quarterly	<100	1000	-

Analytical Standards

Not available.