

Bridor

39055 - Fine Butter Croissant Rtb

RTR FINE BUTTER CROISSANT 40G/1.40z

Imagining and producing new recipes by showcasing a diversity of flavours. Ensuring excellence in our ingredients and supply chains.





* Benefits

RTB FINE BUTTER CROISSANT 40G/1.4oz Imagining and producing new recipes by showcasing a diversity of flavours. Ensuring excellence in our ingredients and supply chains. Combining large scale manufacturing strength with the virtuosity of bakery expertise. Defending it all with uncompromising quality and taste. Putting women and men at the heart of our efforts to create a responsible approach

Ingredients

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED **IRON, THIAMIN MONONITRATE,** RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, YEAST, SUGAR, EGGS, SALT, WHEAT GLUTEN, FOOD ENZYMES (ALPHA-AMYLASE, XYLANASE), ASCORBIC ACID. CONTAINS: WHEAT, MILK, EGGS. MAY CONTAIN: SOY, TREE NUTS

A Allergens

Contains:





((i)) tree nuts







Nutrition Facts

Servings per Container 165 1unit (1H87) Serving size

Amount per serving Calories

140

% Da	ily Value*
Total Fat 8g	10%
Saturated Fat 5g	25%
<i>Trans</i> Fat	
Cholesterol 25mg	8%
Sodium 160mg	7%
Total Carbohydrate 15g	5%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 2g Added Sugar	4%
Protein 3g	
Vitamin D.Omeg	00/
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 0mg	0%
Potassium 26mg	1%

* The % Daily Value (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.

Handling Suggestions

Shelf life cooked product: 1 day(s) Location shelf life cooked product: AMBIENT AIR Fezer shelf life: 365 day(s) Recommended shelf conditions cooked product: Recommended shelf conditions cooked product: Soore at room temperature 68-78F (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).

Serving Suggestions

Perfect for breakfast buffets, catering or big convention events

Prep & Cooking Suggestions

THAWING AT ROOM TEMPERATURE FOR **TIME 30-45 MIN** BAKING OVEN TYPE CONVECTION TIME 15-**18 MIN** TEMPERATURE 190C (374F) PRECAUTIONS COOKING MAY VARY ACCORDING TO OVEN MODEL

Product Specifications

Brand	Manufacturer	Product Category
Bridor	Bridor USA Inc.	Croissants Baked & Par Baked

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	39055	39055	03419280062139		165/1.4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.43lb	14.55lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.4in	11.4in	9.7in	0.99ft3	10x8	240days	-2°F / -5°F





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Nutrition Analysis - By Measure

Calories	140	Total Fat	8g	Sodium	160mg
Protein	3	Trans Fats		Calcium	5mg
Total Carbohydrates···	15g	Saturated Fat	5g	Iron	0mg
Sugars	2g	Added Sugars	2g	Potassium	26mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images					

