

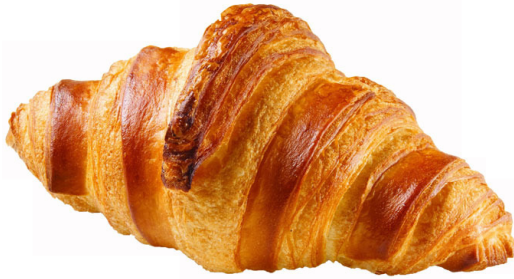


**Bridor**

# 59103 - Perfect Croissant Straight Rtb

RTB PERFECT CROISSANT 2.8 OZ / 80 units

COMBINING OUR KNOW-HOW IN FRENCH PASTRY-MAKING WITH PREMIUM INGREDIENTS TO ENSURE A DELICATE TASTE AND OUTSTANDING FLAKINESS WITH BEAUTIFUL LAYERS.



## Nutrition Facts

Servings per Container **1**  
Serving size **1.0PC (1H87)**

Amount per serving  
**Calories 280**

	% Daily Value*
<b>Total Fat</b> 15g	<b>19%</b>
Saturated Fat 9g	<b>45%</b>
<i>Trans Fat</i>	
<b>Cholesterol</b> 45mg	<b>15%</b>
<b>Sodium</b> 320mg	<b>14%</b>
<b>Total Carbohydrate</b> 29g	<b>11%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 5g	
Includes 4g Added Sugar	<b>8%</b>
<b>Protein</b> 6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 22mg	<b>2%</b>
Iron 2mg	<b>11%</b>
Potassium 66mg	<b>1%</b>

\* 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.

### \* Benefits

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COMBINING OUR KNOW-HOW IN FRENCH PASTRY-MAKING WITH PREMIUM INGREDIENTS TO ENSURE A DELICATE TASTE AND OUTSTANDING FLAKINESS WITH BEAUTIFUL LAYERS. By using the highest quality butter, we create superior doughs that ensure outstanding flakiness and beautiful layers. Ready-to-Bake pastries offer a convenient product that is consistent, easy to prepare, saves time, and guarantees absolute freshness.

### Ingredients

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, SUGAR CANE, YEAST, WHOLE MILK POWDER, EGGS, SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID.  
CONTAINS: WHEAT, MILK, EGG. MAY CONTAIN: SOY.

### Allergens

#### Contains:



#### Free From:



### Handling Suggestions

Shelf life cooked product : 2 day(s) Location shelf life cooked product : AMBIENT AIR  
Freezer shelf life :270 day(s)  
Recommended shelf conditions cooked product :  
Store 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

Good for coffee shop pastry case, breakfast and lunch sandwich

### Prep & Cooking Suggestions

THAWING WHERE ROOM TEMPERATURE :  
TIME 25-35 MIN  
BAKING OVEN TYPE CONVECTION: TIME  
15-19 MIN  
TEMPERATURE 177C (351F)  
PRECAUTIONS COOKING MAY VARY  
ACCORDING TO OVEN MODEL

### Product Specifications

Brand	Manufacturer	Product Category
Bridor	Bridor USA Inc.	Baked Goods & Desserts

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	59103	59103	10057483591034		80/2.8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16.23lb	13.76lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.5in	11.6in	12.3in	1.28ft3	10x6	179days	-2°F / -5°F



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## Nutrition Analysis - By Measure

Calories	280	Total Fat	15g	Sodium	320mg
Protein	6	Trans Fats		Calcium	22mg
Total Carbohydrates...	29g	Saturated Fat	9g	Iron	2mg
Sugars	5g	Added Sugars	4g	Potassium	66mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	45mg		
Vitamin A(U)		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	

## Additional Images

