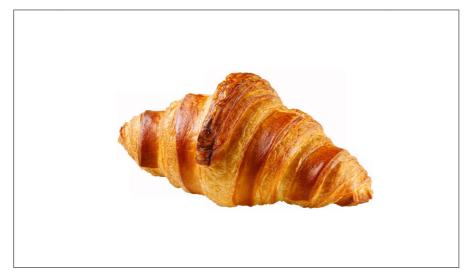


#### **Bridor**

# 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.



#### \* Benefits

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. 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.

### A Allergens

#### **Contains:**







# Free From:







# **Nutrition Facts**

Servings per Container 1.0PC (1H87) Serving size

Amount per serving Calories

280

| Outorics                | 200         |
|-------------------------|-------------|
| % D                     | aily Value* |
| Total Fat 15g           | 19%         |
| Saturated Fat 9g        | 45%         |
| Trans Fat 0g            |             |
| Cholesterol 45mg        | 15%         |
| Sodium 320mg            | 14%         |
| Total Carbohydrate 29g  | 11%         |
| Dietary Fiber 1g        | 4%          |
| Total Sugars 5g         |             |
| Includes 4g Added Sugar | %           |
| Protein 6g              |             |
| Vitamin D 0mcg          | 0%          |
| Calcium 22mg            | 2%          |
| Iron 2mg                | 10%         |
| Potassium 66mg          | 2%          |

\* 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: 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    |
|--------|-----------------|
| Bridor | Bridor USA Inc. |
|        |                 |

| 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/ |        |        |         |      | Storage Temp From/To |             |
| 15.5in   | 11.6in | 12.3in | 1.28ft3 | 10x6 | 179days              | -5°F / -2°F |





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# Nutrition Analysis - By Measure

| Calories            | 280 | Total Fat           | 15g  | Sodium         | 320mg |
|---------------------|-----|---------------------|------|----------------|-------|
| Protein             | 6   | Trans Fats          | 0g   | 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(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       |       |

| Additional Images |  |  |
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