



TECHNICAL SHEET

FROZEN READY TO PROVE FINE BUTTER DARK CHOCOLATE TWIST 110G BRIDOR LES MAXI GOURMANDES

Product code	34060	Brand	BRIDOR
EAN code (case)	3419280019621	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

*A unique experience of pleasure with creative, generous sized viennese pastries.
An irresistible recipe for pure-butter croissant dough, with the sweet taste of confectioners custard and chocolate chips.*

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	21.5 cm \pm 2.0 cm
	Width	4.5 cm \pm 1.0 cm
	Height	2.5 cm \pm 1.0 cm
Baked Product : <small>(indicative information)</small>	Average weight	88g
	Length	23.5 cm \pm 2.0 cm
	Width	6.0 cm \pm 1.0 cm
	Height	3.5 cm \pm 1.0 cm



Serving suggestion

Ingredients: water, **WHEAT** flour, chocolate chips 14% (sugar, cocoa mass, cocoa butter, fat-reduced cocoa, emulsifier (**SOYA** lecithin), natural vanilla flavouring), fine butter (**MILK**) 10%, sugar, yeast, modified starch, whey powder (**MILK**), **WHEAT** gluten, salt, skimmed **MILK** powder, emulsifier (rape lecithin), stabilizers (calcium acetate, tetrasodium diphosphate, disodium phosphate), flour treatment agents (ascorbic acid, hemicellulases, alpha-amylases), carrot extract, natural flavouring, turmeric extract, paprika extract.

For allergens, including cereals containing gluten, see ingredients in capital letters.

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

Enzymes are technological aids and may not be reported in baked products.

GMO: without	Suitable for vegans	N	Kosher certified	N	Y = yes N = no
Ionization: without	Suitable for vegetarians	Y	Halal certified	N	

Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,273	1,400	1,591	1,400	20.0 %
Energy (kcal)	303	334	379	334	20.0 %
Fat (g)	12	13	15	13	22.9 %
of which saturates (g)	7.5	8.3	9.4	8.3	49.7 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	42	46	52	46	21.1 %
of which sugars (g)	17	19	21	19	25.1 %
Fibre (g)	2.5	2.8	3.2	2.8	13.3 %
Protein (g)	5.4	5.9	6.7	5.9	14.2 %
Salt (g)	0.53	0.58	0.66	0.58	11.7 %
Sodium (g)	0.21	0.23	0.27	0.23	11.7 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 110.0g - ***Weight of a portion of baked product: 88.0g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 100,000 cfu/g	< 1 000 000 cfu/g	ISO 4833-2
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence in 25g	BRD 07/11-12/05
Staphylococcus aureus	< 100 cfu/g	< 1 000 cfu/g	NF V08-057-1
Bacillus cereus	< 100 cfu/g	< 1 000 cfu/g	AES 10/10-07/10
Listeria monocytogenes	absence in 25g	absence in 25g	AES 10/3-09/00
Moulds	< 1,000 cfu/g	< 10 000 cfu/g	ISO 21527-2

STORAGE AND SHELF LIFE

Date of minimum durability: 270 days (9 months) from the date of deep freezing marked on the package.

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

Storage conditions:

24h in refrigerator

3 days in the freezer compartment of the refrigerator

in the freezer at -18°C: until the date of minimum durability indicated on the packaging

Storage recommendations after baking:

At ambient temperature during 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

INSTRUCTIONS FOR BAKING

	Tray arrangement (600 x 400)	8 items on a tray
	Proving directly	2h15-2h30 at 27-28°C, humidity 70-80%
	or Controlled proving	1h45-2h at 27-28°C, humidity 70-80%
	Drying	10 min
	Glazing	Glaze the products.
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 15-17 min at 165-175°C, open damper
	Cooling and rest on tray	15 min at room temperature

Nota: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment.

Find all the chef's advices on www.bridordefrance.tv

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	457.600 / 515.539 kg	Cases / layer	8
Total height	2110 mm	Layers / pallet	8

Case

External dimensions (L x W x H)	390x290x245 mm	Volume (m3)	0.028 m³
Net weight of case	7.15 kg	Pieces / case	65
Gross weight of case	7.616 kg	Bags / case	1

Bag

Net weight of bag	7.15 kg	Pieces / bag	65
Additional components in the case	N	Y = yes N = no	

FOR ANY INFORMATION / CONTACT

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