



TECHNICAL SHEET

FROZEN READY TO BAKE FINE BUTTER PAIN AU CHOCOLAT 75G BRIDOR LES CLASSIQUES

Product code	34581	Brand	BRIDOR
EAN code (case)	3419280026797	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

These simple and affordable viennese pastries are dainty in texture, laminated with fine butter.

This pain au chocolat combines the intense flavours of pure cocoa with the subtlety of a pure-butter puff pastry: crisp on the outside, soft on the inside. It can be enjoyed at any time of the day for pleasure, indulgence or energy.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	10.0 cm ± 1.0 cm
	Width	6.5 cm ± 1.5 cm
	Height	3.5 cm ± 1.0 cm

Baked Product :	Average weight	66g
(indicative information)	Length	12.5 cm ± 1.5 cm
	Width	9.0 cm ± 1.5 cm
	Height	5.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, fine butter (**MILK**) 16%, chocolate 9% (sugar, cocoa mass, cocoa butter, emulsifier (**SOYA** lecithin), natural vanilla flavouring), yeast, sugar, **EGGS**, salt, **WHEAT** gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).
Barn laid eggs.

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

May contain traces of: sesame seeds, nuts.

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	Y	

Nutritional values per 100g	Frozen product	% RI*	Baked product	% RI*
Energy (kJ)	1,459	13.0 %	1,653	14.8 %
Energy (kcal)	348	13.1 %	395	14.8 %
Fat (g)	16	17.1 %	18	19.3 %
of which saturates (g)	10	39.0 %	12	45.0 %
of which trans fatty acids (g)	0.396		0.443	
Carbohydrate (g)	42	12.3 %	48	13.8 %
of which sugars (g)	10	8.7 %	12	10.0 %
Fibre (g)	2.8		3.1	
Protein (g)	7.7	11.6 %	8.6	12.9 %
Salt (g)	0.97	12.0 %	1.1	13.8 %
Sodium (g)	0.39		0.43	

* Reference intake for an average adult (8400 kJ / 2000 kcal)

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 100,000 cfu/g	< 1 000 000 cfu/g	ISO 48332
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

STORAGE AND SHELF LIFE

Date of minimum durability: 365 days (12 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.

INSTRUCTIONS FOR BAKING

	Tray arrangement (600 x 400)	12 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 16-18 min at 165-170°C, open damper
	Cooling and rest on tray	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 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	336.000 / 388.163 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 m ³
Net weight of case	5.25 kg	Pieces / case	70
Gross weight of case	5.625 kg	Bags / case	2

Bag

Net weight of bag	2.625 kg	Pieces / bag	35
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Additional components in the case	N	(Y = yes / N = no)
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FOR ANY INFORMATION / CONTACT

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