



**FROZEN READY TO PROVE FINE BUTTER
LEAVENED PUFF PASTRY SHEET 500G
BRIDOR LES CRÉATIVES**

Product code	34813	Brand	BRIDOR
EAN code (case)	3419280028050	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

*Give free rein to your imagination with these products, to customise as you like.
The best in bakery know-how with choice ingredients, for exceptional quality pastry, in both texture and taste.*

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	38.0 cm ± 1.0 cm
	Width	28.0 cm ± 1.0 cm
	Height	0.5 cm ± 0.1 cm



Serving suggestion

Ingredients: **WHEAT** flour, fine **BUTTER** 23%, water, sugar, yeast, whole **MILK** powder, **WHEAT** gluten, salt, emulsifier (rape lecithin), flour treatment agents (ascorbic acid, alpha-amylases, hemicellulases).

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

May contain traces of: sesame seeds, soya, 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	Y	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,552	1,552	1,552	1,552	18.5 %
Energy (kcal)	371	371	371	371	18.6 %
Fat (g)	20	20	20	20	28.6 %
of which saturates (g)	13	13	13	13	64.8 %
of which trans fatty acids (g)	0.551	0.551	0.551	0.551	
Carbohydrate (g)	39	39	39	39	15.0 %
of which sugars (g)	8.4	8.4	8.4	8.4	9.3 %
Fibre (g)	2	2	2	2	8.1 %
Protein (g)	7.8	7.8	7.8	7.8	15.6 %
Salt (g)	1.0	1.0	1.0	1.0	16.8 %
Sodium (g)	0.40	0.40	0.40	0.40	16.8 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 100.0g - ***Weight of a portion of baked product: 100.0g

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: 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.

Maximum preservation after baking is 48 hours.

INSTRUCTIONS FOR BAKING

	Defrosting	Leave to thaw at room temperature.
		Laminate. Puff pastry is ready to use.

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	NIMP15 / 100x120 cm	Cases / pallet	100
Net weight / Gross weight of pallet	1250.000 / 1318.499 kg	Cases / layer	10
Total height	1638 mm	Layers / pallet	10

Case

External dimensions (L x W x H)	390x290x150 mm	Volume (m3)	0.017 m ³
Net weight of case	12.5 kg	Pieces / case	25
Gross weight of case	12.951 kg	Bags / case	1

Bag

Net weight of bag	12.5 kg	Pieces / bag	25
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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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