

# FROZEN READY TO PROVE EGG WASHED FINE BUTTER PAIN AU CHOCOLAT 85G BRIDOR LES IRRÉSISTIBLES

Product code	<b>38318</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280054745</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Made with a unique recipe where the splash of milk and cream adds intense flavours in the mouth.  
Pain au chocolat with pure butter flaky pastry, and a soft and yellow centre. A recipe where the splash of milk and cream adds intense flavours in the mouth.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	9.5 cm ± 1.0 cm
	Width	4.0 cm ± 1.0 cm
	Height	2.0 cm ± 0.5 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	74g
	Length	12.5 cm ± 1.5 cm
	Width	8.5 cm ± 1.5 cm
	Height	4.5 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 20%, water, chocolate 10% (sugar, cocoa mass, cocoa butter, emulsifier (SOYA lecithin), natural vanilla flavouring), sugar, yeast, **WHEAT** gluten, whole **MILK** powder, **EGGS**, salt, cream powder (**MILK** fat, non-fat dry matter of cream (**MILK**)), emulsifier (rape lecithin), colour (beta-carotene from natural origin), flour treatment agents (ascorbic acid, hemicellulases, alpha-amylases).  
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		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,587	1,349	1,824	1,349	18.1 %
Energy (kcal)	380	323	436	323	18.2 %
Fat (g)	20	17	23	17	27.1 %
of which saturates (g)	13	11	15	11	61.1 %
of which trans fatty acids (g)	0	0	0.561	0	
Carbohydrate (g)	41	35	47	35	15.1 %
of which sugars (g)	12	10	14	10	12.7 %
Fibre (g)	2.6	2.2	3	2.2	9.9 %
Protein (g)	7.6	6.4	8.7	6.4	14.5 %
Salt (g)	0.92	0.78	1.1	0.78	14.7 %
Sodium (g)	0.37	0.31	0.42	0.31	14.7 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 85.0g - \*\*\*Weight of a portion of baked product: 74.0g

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	not detected in 25g	not detected 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	not detected in 25g	not detected in 25g	AES 10/03-09/00
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)	12 items on a tray
	Proving directly	2h-2h15 at 27-28°C, humidity 70-80%
	or Controlled proving	1h30-1h45 at 27-28°C, humidity 70-80%
	Drying	15 min
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 16-18 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.bridor.com](http://www.bridor.com)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	734.400 / 798.371 kg	Cases / layer	8
Total height	2150 mm	Layers / pallet	8

### Case

External dimensions (L x W x H)	390x295x250 mm	Volume (m3)	0.029 m³
Net weight of case	11.475 kg	Pieces / case	135
Gross weight of case	12.035 kg	Bags / case	3

### Bag

Net weight of bag	3.825 kg	Pieces / bag	45
Additional components in the case	N	Y = yes N = no	

## FOR ANY INFORMATION / CONTACT

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