



**FROZEN READY TO PROVE BUTTER
CHARENTES-POITOU (PDO) PAIN AUX
RAISINS 130G BRIDOR ECLAT DU TERROIR**



Product code	32569	Brand	BRIDOR
EAN code (case)	3419280017467	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

Drawing inspiration from French pastry-making tradition, this range distils Bridor expertise into a selection of exceptional viennese pastries.

The incomparable quality of Eclat du Terroir in one pain aux raisins: creamy confectioners custard, a generous size, a panoply of naturally sweet raisins and light, crispy layers.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	7.5 cm ± 1.5 cm
	Width	5.5 cm ± 1.5 cm
	Height	4.5 cm ± 0.5 cm
Baked Product : <i>(indicative information)</i>	Average weight	114g
	Length	14.5 cm ± 1.5 cm
	Width	12.0 cm ± 1.5 cm
	Height	3.5 cm ± 0.5 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, Charentes-Poitou PDO butter (**MILK**) 20%, raisins 8%, **EGGS**, sugar, yeast, modified starch, skimmed **MILK** powder, salt, whey powder (**MILK**), **WHEAT** gluten, emulsifier (rape lecithin), vanilla powder, stabilizers (calcium acetate, tetrasodium diphosphate, disodium phosphate), flour treatment agents (ascorbic acid, hemicellulases, alpha-amylases), carrot extract, natural flavouring, turmeric extract, paprika extract. Barn laid eggs.

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

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

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

GMO: without	Suitable for vegans	N	Kosher certified	N	Clean Label	N
Ionization: without	Suitable for vegetarians	Y	Halal certified	Y		(Y = yes / N = no)

Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,360	1,767	1,545	1,767	23.6 %
Energy (kcal)	325	423	369	423	23.7 %
Fat (g)	17	22	19	22	35.7 %
of wich saturates (g)	11	15	13	15	81.3 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	36	47	41	47	20.2 %
of which sugars (g)	14	18	16	18	22.3 %
Fibre (g)	1.7	2.2	1.9	2.2	10.0 %
Protein (g)	6	7.7	6.8	7.7	17.3 %
Salt (g)	0.64	0.83	0.72	0.83	15.5 %
Sodium (g)	0.25	0.33	0.29	0.33	15.5 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 130.0g - ***Weight of a portion of baked product: 114.4g

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	AES 10/04-05/04
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 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	748.800 / 812.163 kg	Cases / layer	8
Total height	2150 mm	Layers / pallet	8

Case

External dimensions (L x W x H)	390x290x250 mm	Volume (m3)	0.028 m ³
Net weight of case	11.7 kg	Pieces / case	90
Gross weight of case	12.25 kg	Bags / case	3

Bag

Net weight of bag	3.9 kg	Pieces / bag	30
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Additional components in the case N (Y = yes / N = no)

FOR ANY INFORMATION / CONTACT

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