



**FROZEN READY TO BAKE FINE BUTTER  
PIZZA TWIST 90G BRIDOR LES SNACKS  
SALÉS**

Product code	<b>38239</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280053977</b>	Customs declaration number	<b>1905 90 80</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Delicious savoury snacks with generous and varied fillings to respond to demands within the booming snack market.*

*A soft filling made of tomatoes, Emmental, mushrooms and black olives and a brown flax topping for a crunchy twist!*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	21.0 cm ± 2.0 cm
	Width	3.0 cm ± 1.0 cm
	Height	2.5 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	76g
	Length	21.0 cm ± 2.0 cm
	Width	4.5 cm ± 1.0 cm
	Height	3.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, fine butter (**MILK**) 12%, tomatoes 7%, grated emmental cheese 7% (**MILK**, salt, lactic starters (**MILK**)), sugar, yeast, finish 3% (brown flax seeds), **EGGS**, black olives 3%, mushrooms 3%, double concentrated tomato puree, whey powder (**MILK**), modified starch, salt, **WHEAT** gluten, basil, sunflower oil, non-hydrogenated vegetable oil (coconut), skimmed **MILK** powder, thickener (sodium alginate), hen's **EGG** yolk powder, onion, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), acid (citric acid), antioxidant (ascorbic acid), garlic. 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.*

Despite all the care taken in the preparation of our products, presence of pit fragment is not excluded.

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)	1,241	1,117	1,460	1,117	15.3 %
Energy (kcal)	297	267	349	267	15.4 %
Fat (g)	15	13	17	13	21.5 %
of which saturates (g)	8.4	7.6	9.9	7.6	43.6 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	31	28	37	28	12.4 %
of which sugars (g)	6.6	5.9	7.8	5.9	7.6 %
Fibre (g)	2.7	2.5	3.2	2.5	11.3 %
Protein (g)	8.1	7.3	9.6	7.3	16.9 %
Salt (g)	0.79	0.71	0.93	0.71	13.6 %
Sodium (g)	0.32	0.28	0.37	0.28	13.6 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 90.0g - \*\*\*Weight of a portion of baked product: 76.5g

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

	Tray arrangement (600 x 400)	10 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 16-17 min at 165-170°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.bridorfrance.tv](http://www.bridorfrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	403.200 / 456.131 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 <sup>3</sup>
Net weight of case	6.3 kg	Pieces / case	70
Gross weight of case	6.687 kg	Bags / case	2

### Bag

Net weight of bag	3.15 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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