



**FROZEN READY TO PROVE BUTTER  
CHARENTES-POITOU (PDO) PAIN AU  
CHOCOLAT 80G BRIDOR UNE RECETTE  
LENÔTRE PROFESSIONNELS**



Product code	<b>31803</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280012691</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*The best of Viennese pastries available to professionals in the hotel and restaurant sector.*

*A pain au chocolat made exclusively using pure butter, with delicate tastes and exceptional pastry layers, combined with the intense flavours of chocolate.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	9.5 cm ± 1.0 cm
	Width	4.5 cm ± 1.0 cm
	Height	2.5 cm ± 0.5 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	70g
	Length	12.0 cm ± 1.5 cm
	Width	9.5 cm ± 1.5 cm
	Height	5.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, Charentes-Poitou PDO butter (**MILK**) 21%, water, chocolate 10% (sugar, cocoa mass, cocoa butter, emulsifier (**SOYA** lecithin), natural vanilla flavouring), 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, 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	% RI*	Baked product	% RI*
Energy (kJ)	1,586	18.9 %	1,819	21.7 %
Energy (kcal)	379	19.0 %	435	21.8 %
Fat (g)	20	29.2 %	23	33.0 %
of which saturates (g)	14	67.7 %	15	76.5 %
of which trans fatty acids (g)	0.412		0.466	
Carbohydrate (g)	41	15.9 %	47	18.0 %
of which sugars (g)	13	14.3 %	15	16.2 %
Fibre (g)	2.5		2.9	
Protein (g)	7.6	15.2 %	8.6	17.2 %
Salt (g)	0.9	15.1 %	1	17.0 %
Sodium (g)	0.36		0.41	

\* 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: 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.

## INSTRUCTIONS FOR BAKING

	Tray arrangement (600 x 400)	12 items on a tray
	Proving directly	2h-2h15 at undefined, humidity undefined
	or Controlled proving	1h30-1h45 at undefined, humidity undefined
	Drying	15 min
	Glazing	Glaze the products.
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 16-17 min at 165-175°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](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	768.000 / 827.523 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	12 kg	Pieces / case	150
Gross weight of case	12.49 kg	Bags / case	3

### Bag

Net weight of bag	4 kg	Pieces / bag	50
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Additional components in the case  N (Y = yes / N = no)

## FOR ANY INFORMATION / CONTACT

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