



# FROZEN READY TO BAKE FINE BUTTER PAIN AU CHOCOLAT 75G BRIDOR LES SAVOUREUX

Product code	<b>31001</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280008045</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*The delicious vienneses pastries are made with a recipe rich in butter for meltingly soft texture and an intense taste.*

*This pain au chocolat combines the intense flavours of pure cocoa with the subtlety of a pure-butter puff pastry: crisp on the outside, soft on the inside. It can be enjoyed at any time of the day for pleasure, indulgence or energy.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	10.0 cm ± 1.0 cm
	Width	6.5 cm ± 1.5 cm
	Height	3.5 cm ± 1.0 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	66g
	Length	12.5 cm ± 1.5 cm
	Width	9.0 cm ± 1.5 cm
	Height	5.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 21%, water, chocolate 9% (sugar, cocoa mass, cocoa butter, emulsifier (**SOYA** lecithin), natural vanilla flavouring), yeast, sugar, **EGGS**, salt, **WHEAT** gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).  
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)	1,566	1,174	1,779	1,174	15.7 %
Energy (kcal)	375	281	426	281	15.7 %
Fat (g)	20	15	23	15	24.0 %
of wich saturates (g)	13	9.6	15	9.6	53.7 %
of which trans fatty acids (g)	0	0	0.563	0	
Carbohydrate (g)	40	30	46	30	13.1 %
of which sugars (g)	10	7.6	12	7.6	9.5 %
Fibre (g)	2.7	2	3	2	8.9 %
Protein (g)	7.3	5.5	8.3	5.5	12.3 %
Salt (g)	0.91	0.68	1.0	0.68	12.8 %
Sodium (g)	0.37	0.27	0.41	0.27	12.8 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 75.0g - \*\*\*Weight of a portion of baked product: 66.0g

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: 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)	12 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 16-18 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.bridor.com](http://www.bridor.com)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	336.000 / 388.931 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	5.25 kg	Pieces / case	70
Gross weight of case	5.637 kg	Bags / case	2

### Bag

Net weight of bag	2.625 kg	Pieces / bag	35
Additional components in the case		N	Y = yes N = no

## FOR ANY INFORMATION / CONTACT

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