

TECHNICAL SHEET

PIZZA SWIRL 120g - fine butter - ready to bake frozen - BRIDOR

Product code EAN code (case) EAN code (bag) 33140 03419280021686 Brand
Customs declaration number
Manufactured in

BRIDOR 1905 90 80 France

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

The great taste of pizza with tomatoes, ham, cheese and mushrooms on a generously sized, melt-in-your-mouth rool.

CHARACTERISTICS AND COMPOSITION

Frozen product: Length: 10.5 cm ± 1.5 cm

Width: $9.0 \text{ cm} \pm 1.0 \text{ cm}$ Height: $3.5 \text{ cm} \pm 0.5 \text{ cm}$

Baked product: Average weight: 100g (indicative information)

Length: $12.5 \text{ cm} \pm 1.5 \text{ cm}$ Width: $11.0 \text{ cm} \pm 1.0 \text{ cm}$ Height: $3.0 \text{ cm} \pm 0.5 \text{ cm}$



Serving suggestion

Ingredients: WHEAT flour, water, ham 12% (pork ham*, water, salt, glucose syrup, dehydrated pork stock (water. bones and pork meat*), flavour enhancer (potassium chloride), preservatives (sodium erythorbate, sodium nitrite)), BUTTER 10%, Grated emmental CHEESE 8% (MILK, salt, LACTIC STARTERS), tomatoes 8%, mushrooms 4%, sugar, yeast, powdered WHEY, EGGS, modified starch, salt, wheat GLUTEN, sunflower oil, basil, dried skimmed MILK, non-hydrogenated vegetable oil (coco), thickener (sodium alginate), hen's EGG yolk powder, stabilizer (tetrasodium diphosphate), onion, enzymes (amylases, hemicellulases), flour treatment agent (ascorbic acid), acid agent (citric acid), antioxidant (ascorbic acid), garlic.

*: EU origin

Contains: dairy products, eggs, gluten.

May contain: traces of nuts, traces of mustard, traces of soya.

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: N Halal certified: N

| Nutritional values per 100g | frozen product | % RI* | baked product | % RI* |
|-----------------------------|----------------|--------|---------------|--------|
| Energy (kJ) / (kcal) | 1050 / 251 | 12.6 % | 1282 / 306 | 15.3 % |
| Fat (g) | 12.0 | 17.1 % | 15.0 | 21.4 % |
| of which saturates (g) | 7.8 | 39.0 % | 9.2 | 46.0 % |
| Carbohydrate (g) | 26 | 10.0 % | 31 | 11.9 % |
| of which sugars (g) | 5.8 | 6.4 % | 6.9 | 7.7 % |
| Fibre (g) | 1.4 | 5.6 % | 1.6 | 6.4 % |
| Protein (g) | 9.0 | 18.0 % | 11.0 | 22.0 % |
| Salt (g) | 1.30 | 21.7 % | 1.50 | 25.0 % |

^{*} Reference intake for an average adult (8400 kJ / 2000 kcal)

| Microbiological characteristics | Targets | Tolerances | Methods of analysis laboratory |
|---------------------------------|-----------------|-------------------|--------------------------------|
| 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 | AES 10/4-05/04 |
| 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 ufc/g | ISO 21527-1 |



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STORAGE AND SHELF LIFE

Date of minimum durability date: 270 days (9 months) from the date indicated on the packaging. Store at -18℃ or below before use. *DO NOT REFREEZE ONCE THAWED.* Storage conditions:

- 24h in the 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

INSTRUCTIONS FOR BAKING

| 600 × 400 mm | Tray arrangement (600 x 400) | 12 items on a tray |
|--------------|------------------------------|--|
| ** | Defrosting | approximately 30-45 min at room temperature |
| 000 | Preheating oven | 175-180℃ |
| | Baking (in ventilated oven) | approximately 19-20 min at 170-175℃, open damper |

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

| - | | - | | |
|--------|----|----|---|---|
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| Pallet type / Dimensions | EURO / 80 x 120 cm | Cases / pallet | 64 |
|-------------------------------------|---------------------|----------------|----|
| Net weight / Gross weight of pallet | 414.720 kg / 471 kg | Cases / layer | 8 |
| Total height | 2.10 m | Layers/ pallet | 8 |

Case

| External dimensions (L x W x H) | 388 x 298 x 244 mm | Volume (m³) | 0.029 |
|---------------------------------|--------------------|---------------|-------|
| Net weight of case | 6.480 kg | Pieces / case | 54 |
| Gross weight of case | 6.917 kg | Bags / case | 2 |

Bag

| Net weight of bag 3.240 kg Pieces / bag 27 | |
|--|--|
|--|--|

| Additional components in the case | N | (Y = yes / N = no) |
|-----------------------------------|---|--------------------|
|-----------------------------------|---|--------------------|

FOR ANY INFORMATION / CONTACT

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