



FROZEN READY TO PROVE FINE BUTTER PAIN AU CHOCOLAT 70G BRIDOR LES CLASSIQUES

Product code	30095	Brand	BRIDOR
EAN code (case)	3419280000803	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

These simple and affordable viennese pastries are dainty in texture, laminated with fine butter. 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

Frozen Product :	Length	9.5 cm ± 1.0 cm
	Width	4.0 cm ± 1.0 cm
	Height	2.5 cm ± 0.5 cm
Baked Product : <small>(indicative information)</small>	Average weight	62g
	Length	12.0 cm ± 1.5 cm
	Width	8.5 cm ± 1.5 cm
	Height	4.5 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, fine butter (**MILK**) 16%, chocolate 10% (sugar, cocoa mass, cocoa butter, emulsifier (SOYA lecithin), natural vanilla flavouring), sugar, yeast, **WHEAT** gluten, salt, emulsifier (rape lecithin), flour treatment agents (ascorbic acid, hemicellulases, alpha-amylases).

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		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,509	1,057	1,715	1,057	14.1 %
Energy (kcal)	360	252	409	252	14.1 %
Fat (g)	16	11	18	11	17.6 %
of which saturates (g)	10	7	11	7	39.5 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	45	32	52	32	13.7 %
of which sugars (g)	11	7.8	13	7.8	9.7 %
Fibre (g)	2.9	2	3.3	2	9.2 %
Protein (g)	7.6	5.4	8.7	5.4	12.0 %
Salt (g)	0.77	0.54	0.88	0.54	10.1 %
Sodium (g)	0.31	0.22	0.35	0.22	10.1 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 70.0g - ***Weight of a portion of baked product: 61.6g

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: 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)	12 items on a tray
	Proving directly	2h-2h15 at 27-28°C, humidity 70-80%
	or Controlled proving	1h30-1h45 at 27-28°C, humidity 70-80%
	Drying	10 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	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

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	806.400 / 870.371 kg	Cases / layer	8
Total height	2150 mm	Layers / pallet	8

Case

External dimensions (L x W x H)	390x295x250 mm	Volume (m3)	0.029 m ³
Net weight of case	12.6 kg	Pieces / case	180
Gross weight of case	13.16 kg	Bags / case	3

Bag

Net weight of bag	4.2 kg	Pieces / bag	60
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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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