



**FROZEN READY TO BAKE FINE BUTTER
TRIPLE CHOCOLATE EXTRAVAGANT 95G
BRIDOR LES MAXI GOURMANDES**
Leavened puff pastry filled

| | | | |
|-----------------|----------------------|----------------------------|-------------------|
| Product code | 37745 | Brand | BRIDOR |
| EAN code (case) | 3419280048126 | Customs declaration number | 1905 90 70 |
| EAN code (bag) | | Manufactured in | France |

A unique experience of pleasure with creative, generous sized viennese pastries.

Three types of chocolate, giving you three different flavours and textures: an ultra-indulgent recipe that will fill you with desire. A heart of white chocolate surrounded by two bars of milk chocolate inside a very indulgent Extravagant covered with dark chocolate chips.

CHARACTERISTICS AND COMPOSITION

| | | |
|---|----------------|------------------|
| Frozen Product : | Length | 10.0 cm ± 1.0 cm |
| | Width | 7.0 cm ± 1.5 cm |
| | Height | 4.0 cm ± 1.0 cm |
| Baked Product : <i>(indicative information)</i> | Average weight | 86g |
| | Length | 11.5 cm ± 1.5 cm |
| | Width | 8.5 cm ± 1.5 cm |
| | Height | 5.0 cm ± 1.0 cm |



Serving suggestion

Ingredients: **WHEAT** flour, water, fine butter (**MILK**) 14%, milk chocolate 8% (sugar, whole **MILK** powder, cocoa butter, cacao mass, lactose (**MILK**), emulsifier (**SOYA** lecithin), natural vanilla flavouring), sugar, **EGGS**, yeast, white chocolate 4% (sugar, cocoa butter, lactose (**MILK**), whole **MILK** powder, skimmed **MILK** powder, emulsifier (sunflower lecithin), vanilla flavouring), chocolate chips 3% (sugar, cocoa mass, cocoa butter, emulsifier (**SOYA** lecithin), natural vanilla flavouring), maize starch, whole **MILK** powder, salt, **WHEAT** gluten, whey powder (**MILK**), skimmed **MILK** powder, thickener (sodium alginate), **EGG** albumin powder, natural flavouring (**SOYA**), flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), turmeric extract, acidity regulator (citric acid), carrot extract.
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 | % RI* | Baked product | % RI* |
|--------------------------------|----------------|--------|---------------|--------|
| Energy (kJ) | 1,439 | 16.3 % | 1,594 | 18.0 % |
| Energy (kcal) | 343 | 16.3 % | 381 | 18.1 % |
| Fat (g) | 16 | 22.9 % | 18 | 24.4 % |
| of which saturates (g) | 10 | 49.0 % | 11 | 52.2 % |
| of which trans fatty acids (g) | 0.368 | | 0.401 | |
| Carbohydrate (g) | 42 | 15.4 % | 46 | 16.8 % |
| of which sugars (g) | 17 | 17.8 % | 18 | 19.0 % |
| Fibre (g) | 2.1 | | 2.3 | |
| Protein (g) | 6.8 | 13.0 % | 7.5 | 14.2 % |
| Salt (g) | 0.79 | 12.5 % | 0.86 | 13.6 % |
| Sodium (g) | 0.32 | | 0.35 | |

* 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: 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.

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 | 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

PACKAGING

Pallet

| | | | |
|-------------------------------------|----------------------|-----------------|----|
| Pallet type / Dimensions | EURO / 80x120 cm | Cases / pallet | 64 |
| Net weight / Gross weight of pallet | 364.800 / 417.731 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 ³ |
| Net weight of case | 5.7 kg | Pieces / case | 60 |
| Gross weight of case | 6.087 kg | Bags / case | 2 |

Bag

| | | | |
|-------------------|---------|--------------|----|
| Net weight of bag | 2.85 kg | Pieces / bag | 30 |
|-------------------|---------|--------------|----|

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

FOR ANY INFORMATION / CONTACT

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