



TECHNICAL SHEET

FROZEN READY TO SERVE CHOCOLATE CHOCO AND HAZELNUT-FILLED MUFFIN 120G BRIDOR EVASIONS

Chocolate cake with chocolate hazelnut filling

Product code	38978	Brand	BRIDOR
EAN code (case)	3419280061439	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

When French bakery know-how is inspired by trends for near or far, to offer products with original and tasty recipes.

Generous, tender and tasty muffins with attractive toppings.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Diameter	8.2 cm $\pm$ 0.5 cm
	Height	6.7 cm $\pm$ 0.5 cm



Serving suggestion

Ingredients: chocolate filling with **HAZELNUTS** 21% (sugar, rapeseed oil, **HAZELNUTS** 2.7%, skimmed **MILK** powder, chocolate 1.6% (reduced-fat cocoa powder, cocoa mass), emulsifier (**SOYA** lecithin)), sugar, rapeseed oil, **WHEAT** flour, chocolate chunks 9.3% (sugar, cocoa mass, cocoa butter 0.74%, emulsifier (**SOYA** lecithin), natural vanilla flavouring), water, **EGG**, **EGG** white, chocolate powder 4.8%, modified starch, cocoa powder 2.3%, powdered **WHEY**, sunflower oil, raising agents (disodium diphosphate, sodium hydrogen carbonate), fat-reduced cocoa powder 0.9%, emulsifiers (mono- and diglycerides of fatty acids, **SOYA** lecithin), salt, **WHEAT** gluten, flour treatment agent (amylases), cocoa mass, natural vanilla flavouring.
Barn laid **EGGS**.

For allergens, including cereals containing gluten, see ingredients in capital letters.

May contain traces of: other nuts, sesame seeds.

Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.

Despite all the care taken in the preparation of our products, presence of shell fragment is not excluded.

GMO: without	Suitable for vegans	N	Kosher certified	N	Y = yes
Ionization: without	Suitable for vegetarians	Y	Halal certified	N	N = no



Nutritional values per 100g	Frozen product		
	For 100g	Per serving**	% RI* per serving
Energy (kJ)	1,885	2,262	26.9 %
Energy (kcal)	451	541	27.1 %
Fat (g)	24	29	41.1 %
of which saturates (g)	4.2	5	25.2 %
of which trans fatty acids (g)	0	0	
Carbohydrate (g)	52	62	24.0 %
of which sugars (g)	39	47	52.0 %
Added sugars (g)	28.9	34.7	
Fibre (g)	2.7	3.2	13.0 %
Protein (g)	5.4	6.5	13.0 %
Salt (g)	0.64	0.77	12.8 %
Sodium (g)	0.26	0.31	12.8 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 120.0g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 10,000 cfu/g	< 10 000 cfu/g	ISO 4833-2
Escherichia coli	< 10 cfu/g	< 10 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 100 cfu/g	ISO 6888-2
Bacillus cereus	< 100 cfu/g	< 100 cfu/g	AES 10/10-07/10
Listeria monocytogenes	not detected in 25g	not detected in 25g	AES 10/03-09/00
Moulds	< 200 cfu/g	< 200 cfu/g	ISO 21527-1
Total Coliforms	< 10 cfu/g	< 10 cfu/g	AFNOR V08-050
Yeast	< 200 cfu/g	< 200 cfu/g	ISO 21527-2

STORAGE AND SHELF LIFE

Date of minimum durability: 540 days (18 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:

in the freezer at -18°C: until the date of minimum durability indicated on the packaging.

Storage recommendations after thawing:

At ambient temperature during 4 days.

INSTRUCTIONS FOR BAKING

	Defrosting	approximately 120 min at room temperature.
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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	72
Net weight / Gross weight of pallet	241.920 / 298.075 kg	Cases / layer	8
Total height	1910 mm	Layers / pallet	9

Case

External dimensions (L x W x H)	400x300x195 mm	Volume (m3)	0.023 m³
Net weight of case	3.36 kg	Pieces / case	28
Gross weight of case	3.746 kg	Bags / case	1

Bag

Net weight of bag	3.36 kg	Pieces / bag	28
Additional components in the case	Y	Y = yes N = no	

FOR ANY INFORMATION / CONTACT

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