



TECHNICAL SHEET

FROZEN BAKED FINE BUTTER SPIRAL PUFF PASTRY BRIOCHE 295G WITH PAPER MOULDS BRIDOR MAXI DELIGHTS

Product code	39849	Brand	BRIDOR
EAN code (case)	3419280070455	Customs declaration number	1901 20 00
EAN code (bag)		Manufactured in	France

*A unique experience of pleasure with creative, generous sized viennese pastries.
An exceptional look, a pure butter recipe and a crispy and soft texture...*

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	20.5 cm ± 0.5 cm
	Length	7.5 cm ± 0.5 cm
	Height	9.0 cm ± 1.5 cm



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 28%, **EGGS**, water, sugar, yeast, salt, **WHEAT** gluten, emulsifier (rape lecithin), flour treatment agent (ascorbic acid).
Barn laid eggs.

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

May contain traces of: sesame seeds, soya, nuts.

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

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		
	For 100g	Per serving**	% RI* per serving
Energy (kJ)	1,901	5,606	66.7 %
Energy (kcal)	455	1,343	67.2 %
Fat (g)	27	80	114.6 %
of which saturates (g)	17	51	255.6 %
of which trans fatty acids (g)	0.56	1.65	
Carbohydrate (g)	43	126	48.4 %
of which sugars (g)	8.5	25	27.7 %
Added sugars (g)	7.07	20.9	
Fibre (g)	2.4	7.2	28.8 %
Protein (g)	8.9	26	52.8 %
Salt (g)	1.1	3.2	53.6 %
Sodium (g)	0.44	1.30	53.6 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 295.0g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
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 21527-1

STORAGE AND SHELF LIFE

Date of minimum durability: 180 days (6 months) from the date of 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 : 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

INSTRUCTIONS FOR BAKING

	Defrosting	approximately 45-60 min at room temperature
		For more crispiness:
	Reheating	approximately 5 min at 150°C. Leave 15 minutes at room temperature before serving.

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	96
Net weight / Gross weight of pallet	113.280 / 178.493 kg	Cases / layer	8
Total height	1950 mm	Layers / pallet	12

Case

External dimensions (L x W x H)	390x295x150 mm	Volume (m3)	0.017 m³
Net weight of case	1.18 kg	Pieces / case	4
Gross weight of case	1.564 kg	Bags / case	1

Bag

Net weight of bag	1.18 kg	Pieces / bag	4
Additional components in the case	Y	Y = yes N = no	

FOR ANY INFORMATION / CONTACT

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