



TECHNICAL SHEET

FROZEN READY TO PROVE FINE BUTTER PAIN AU CHOCOLAT 80G BRIDOR THE SUCCESS

Product code	32577	Brand	BRIDOR
EAN code (case)	3419280017382	Customs declaration number	1901 20 00
EAN code (bag)		Manufactured in	France

A special recipe (fine butter, pasteurized whole milk and pasteurized whole egg) for delicate, flavourful notes, airy puff pastry, and an exceptional tender texture.

A pain au chocolat imbued with delicate, flavoursome notes, with airy layers and an exceptional, smooth texture.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	10.0 cm \pm 1.0 cm
	Width	6.5 cm \pm 1.0 cm
	Height	3.2 cm \pm 0.5 cm

Baked Product :	Average weight	70g
(indicative information)	Length	11.5 cm \pm 1.5 cm
	Width	8.0 cm \pm 1.5 cm
	Height	4.5 cm \pm 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 21%, water, chocolate 10% (sugar, cocoa mass, cocoa butter, emulsifier (SOYA lecithin), natural vanilla flavouring), sugar, whole **MILK**, yeast, **EGGS**, salt, **WHEAT** gluten, emulsifier (rape lecithin), flour treatment agents (ascorbic acid, alpha-amylases, hemicellulases).
Barn laid **EGGS**.

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

May contain traces of: sesame seeds, 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	N	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,586	1,269	1,823	1458	17.1 %
Energy (kcal)	379	304	436	349	17.1 %
Fat (g)	20	16	23	19	26.3 %
of which saturates (g)	13	10	15	12	59.0 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	41	33	47	38	14.3 %
of which sugars (g)	12	9.3	13	11	11.6 %
Added sugars (g)	4.83	3.86	5.55	4.44	
Fibre (g)	2.8	2.2	3.2	2.6	10.1 %
Protein (g)	7.4	6.0	8.6	6.8	13.5 %
Salt (g)	0.87	0.7	1.0	0.8	13.1 %
Sodium (g)	0.35	0.28	0.40	0.32 0.32	13.1 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 80.0g - ***Weight of a portion of baked product: 69.6g

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
Mould	< 1,000 cfu/g	< 10,000 cfu/g	ISO 21527-1

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 : 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	768.000 / 831.971 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 m³
Net weight of case	12 kg	Pieces / case	150
Gross weight of case	12.56 kg	Bags / case	3

Bag

Net weight of bag	4 kg	Pieces / bag	50
Additional components in the case	N	Y = yes N = no	

FOR ANY INFORMATION / CONTACT

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