



TECHNICAL SHEET

FROZEN READY TO BAKE ORGANIC BUTTER PAIN AU CHOCOLAT ORGANIC 75G BRIDOR*

FR-BIO-01
EU/non-EU Agriculture

| | | | |
|-----------------|----------------------|----------------------------|-------------------|
| Product code | 32564 | Brand | BRIDOR |
| EAN code (case) | 3419280017436 | Customs declaration number | 1901 20 00 |
| EAN code (bag) | | Manufactured in | France |

*Bridor organic breads and viennese pastries are made from rigorously selected raw materials and meet the specifications of organic farming as well as Bridor requirements for an exceptional result.
Made with a butter-rich recipe, this crispy organic pain au chocolat with intense flavours boasts a melt-in-the mouth texture*

CHARACTERISTICS AND COMPOSITION

| | | |
|---|----------------|------------------|
| Frozen Product : | Length | 10.0 cm ± 1.0 cm |
| | Width | 6.0 cm ± 1.5 cm |
| | Height | 3.0 cm ± 1.0 cm |
| Baked Product : <small>(indicative information)</small> | Average weight | 66g |
| | Length | 11.5 cm ± 1.5 cm |
| | Width | 8.0 cm ± 1.5 cm |
| | Height | 4.5 cm ± 1.0 cm |



Serving suggestion

Ingredients: **WHEAT** flour*, butter* (**MILK**) 22%, water, chocolate* 9% (cane sugar*, cocoa mass*, cocoa butter*), cane sugar*, yeast, **EGGS***, salt, **WHEAT** gluten*, flour treatment agent (ascorbic acid).

* Ingredients from EU and non-EU organic farming.

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 | | Baked product | | |
|--------------------------------|----------------|---------------|---------------|----------------|-------------------|
| | For 100g | Per serving** | For 100g | Per serving*** | % RI* per serving |
| Energy (kJ) | 1,611 | 1,208 | 1,831 | 1373 | 16.1 % |
| Energy (kcal) | 386 | 289 | 438 | 329 | 16.2 % |
| Fat (g) | 22 | 16 | 25 | 19 | 26.2 % |
| of which saturates (g) | 14 | 10 | 16 | 12 | 58.0 % |
| of which trans fatty acids (g) | 0.524 | 0 | 0.595 | 0 | |
| Carbohydrate (g) | 39 | 29 | 44 | 33 | 12.6 % |
| of which sugars (g) | 9.5 | 7.1 | 11 | 8.1 | 8.8 % |
| Added sugars (g) | 8.53 | 6.4 | 9.7 | 7.27 | |
| Fibre (g) | 2.0 | 1.5 | 2.2 | 1.7 | 6.6 % |
| Protein (g) | 6.9 | 5.1 | 7.8 | 5.9 | 11.5 % |
| Salt (g) | 0.81 | 0.61 | 0.92 | 0.69 0.69 | 11.4 % |
| Sodium (g) | 0.33 | 0.24 | 0.37 | 0.28 0.28 | 11.4 % |

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 75.0g - ***Weight of a portion of baked product: 66.0g

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

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 : 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 |
|  | 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 | 15 min at room temperature |

Note: 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 | 336.000 / 388.931 kg | Cases / layer | 8 |
| Total height | 2070 mm | Layers / pallet | 8 |

Case

| | | | |
|---------------------------------|----------------|---------------|----------|
| External dimensions (L x W x H) | 390x295x240 mm | Volume (m3) | 0.028 m³ |
| Net weight of case | 5.25 kg | Pieces / case | 70 |
| Gross weight of case | 5.637 kg | Bags / case | 2 |

Bag

| | | | |
|-----------------------------------|----------|-------------------|----|
| Net weight of bag | 2.625 kg | Pieces / bag | 35 |
| Additional components in the case | N | Y = yes N = no | |

FOR ANY INFORMATION / CONTACT

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