



TECHNICAL SHEET

# MINI BRIOCHE 30g - butter - raw frozen - BRIDOR

Product code **30028**  
 EAN code (case) **03419280007833**  
 EAN code (bag)

Brand **BRIDOR**  
 Customs declaration number **1905 90 80**  
 Manufactured in **France**

## CHARACTERISTICS AND COMPOSITION

**Frozen product:** Diameter: 4.0 cm ± 0.5 cm

**Baked product:** Average weight: 25g (indicative information)  
 Diameter: 7.0 cm ± 1.0 cm  
 Height: 4.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT flour, EGGS, BUTTER 17%**, water, sugar, yeast, glucose-fructose syrup, salt, **wheat GLUTEN**, stabilizer (sodium carboxy methyl cellulose), emulsifier (mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), deactivated yeast, colour (beta-carotene), flour treatment agent (ascorbic acid), enzymes (hemicellulases, amylases).

Contains: dairy products, eggs, gluten.

May contain: traces of soya.

*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: N

Nutritional values per 100g	frozen product	% RI*	baked product	% RI*
Energy (kJ) / (kcal)	1457 / 348	17.4 %	1710 / 408	20.4 %
Fat (g)	17.0	24.3 %	20.0	28.6 %
of which saturates (g)	10.0	50.0 %	12.0	60.0 %
Carbohydrate (g)	38	14.6 %	44	16.9 %
of which sugars (g)	7.6	8.4 %	8.9	9.9 %
Fibre (g)	1.9	7.6 %	2.2	8.8 %
Protein (g)	9.8	19.6 %	12.0	24.0 %
Salt (g)	0.97	16.2 %	1.10	18.3 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal)

Microbiological characteristics	Targets	Tolerances	Methods of analysis laboratory
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	AES 10/4-05/04
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 ufc/g	ISO 21527-1



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## STORAGE AND SHELF LIFE





Date of minimum durability date: 120 days (4 months) from the date indicated on the packaging.

Store at -18°C or below before use. **DO NOT REFREEZE ONCE THAWED.**

Storage conditions:

- \* 24h in the 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

## INSTRUCTIONS FOR BAKING

 600 x 400 mm	Tray arrangement (600 x 400)	15 items on a tray
	Proving	1h30-1h45 at 28°C, humidity 80%
	Drying	15 min
	Glazing	Glaze the products.
	Preheating oven	175-180°C
	Baking (in ventilated oven)	approximately 13-14 min at 160-165°C, open damper

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](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO / 80 x 120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	768.000 kg / 827 kg	Cases / layer	8
Total height	2.10 m	Layers/ pallet	8

### Case

External dimensions (L x W x H)	388 x 298 x 244 mm	Volume (m <sup>3</sup> )	0.029
Net weight of case	12.000 kg	Pieces / case	400
Gross weight of case	12.490 kg	Bags / case	1

### Bag

Net weight of bag	12.000 kg	Pieces / bag	400
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Additional components in the case	N	(Y = yes / N = no)
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## FOR ANY INFORMATION / CONTACT

Address: Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - [www.bridordefrance.com](http://www.bridordefrance.com)

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