



**FROZEN READY TO BAKE FINE BUTTER
PAIN AUX RAISINS 110G BRIDOR LES
SAVOUREUX**

| | | | |
|-----------------|----------------------|----------------------------|-------------------|
| Product code | 31002 | Brand | BRIDOR |
| EAN code (case) | 3419280008076 | Customs declaration number | 1905 90 70 |
| EAN code (bag) | | Manufactured in | France |

The delicious vienneses pastries are made with a recipe rich in butter for meltingly soft texture and an intense taste.

Its soft centre is home to a panoply of naturally sweet raisins steeped in creamy confectioners custard.

CHARACTERISTICS AND COMPOSITION

| | | |
|-----------------------------------------------------------|----------------|------------------|
| Frozen Product : | Length | 10.0 cm ± 1.5 cm |
| | Width | 8.0 cm ± 1.0 cm |
| | Height | 3.0 cm ± 0.5 cm |
| Baked Product : <i>(indicative information)</i> | Average weight | 96g |
| | Length | 11.0 cm ± 1.5 cm |
| | Width | 10.0 cm ± 1.0 cm |
| | Height | 3.0 cm ± 0.5 cm |



Serving suggestion

Ingredients: water, **WHEAT** flour, fine butter (**MILK**) 14%, raisins 13%, sugar, **EGGS**, yeast, modified starch, whole **MILK** powder, salt, **WHEAT** gluten, whey powder (**MILK**), skimmed **MILK** powder, stabilizers (calcium acetate, tetrasodium diphosphate, disodium phosphate), flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), carrot extract, natural flavouring, turmeric extract, paprika extract.
Barn laid eggs.

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

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

Enzymes are technological aids and may not be reported in baked products.

| | | | | | | |
|---------------------|--------------------------|---|------------------|---|-------------|--------------------|
| GMO: without | Suitable for vegans | N | Kosher certified | N | Clean Label | N |
| Ionization: without | Suitable for vegetarians | Y | Halal certified | Y | | (Y = yes / N = no) |

| Nutritional values per 100g | Frozen product | | Baked product | | |
|--------------------------------|----------------|---------------|---------------|----------------|-------------------|
| | For 100g | Per serving** | For 100g | Per serving*** | % RI* per serving |
| Energy (kJ) | 1,219 | 1,341 | 1,401 | 1,341 | 18.0 % |
| Energy (kcal) | 291 | 320 | 334 | 320 | 18.1 % |
| Fat (g) | 12 | 14 | 14 | 14 | 22.0 % |
| of which saturates (g) | 7.8 | 8.6 | 9 | 8.6 | 48.7 % |
| of which trans fatty acids (g) | 0.339 | 0.372 | 0.389 | 0.372 | |
| Carbohydrate (g) | 39 | 43 | 45 | 43 | 18.9 % |
| of which sugars (g) | 17 | 18 | 19 | 18 | 23.2 % |
| Fibre (g) | 2 | 2.2 | 2.3 | 2.2 | 9.9 % |
| Protein (g) | 5.5 | 6 | 6.3 | 6 | 13.7 % |
| Salt (g) | 0.67 | 0.74 | 0.77 | 0.74 | 13.9 % |
| Sodium (g) | 0.27 | 0.30 | 0.31 | 0.30 | 13.9 % |

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 110.0g - ***Weight of a portion of baked product: 95.7g

| MICROBIOLOGICAL CHARACTERISTICS | Targets | Tolerances | Methods of analysis |
|---------------------------------|-----------------|-------------------|---------------------|
| Aerobic mesophilic total count | < 100,000 cfu/g | < 1 000 000 cfu/g | ISO 4833-2 |
| Escherichia coli | < 10 cfu/g | < 100 cfu/g | ISO 16649-2 |
| Salmonella | absence in 25g | absence in 25g | AES 10/04-05/04 |
| 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 cfu/g | ISO 21527-2 |

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 during 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) | 8 items on a tray |
|  | Defrosting | approximately 30-45 min at room temperature |
| | Preheating oven | 190°C |
|  | Baking (in ventilated oven) | approximately 19-20 min at 165-170°C, open damper |
|  | Cooling and rest on tray | 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.bridordefrance.tv

PACKAGING

Pallet

| | | | |
|-------------------------------------|----------------------|-----------------|----|
| Pallet type / Dimensions | EURO / 80x120 cm | Cases / pallet | 64 |
| Net weight / Gross weight of pallet | 422.400 / 475.331 kg | Cases / layer | 8 |
| Total height | 2110 mm | Layers / pallet | 8 |

Case

| | | | |
|---------------------------------|----------------|---------------|----------------------|
| External dimensions (L x W x H) | 390x290x245 mm | Volume (m3) | 0.028 m ³ |
| Net weight of case | 6.6 kg | Pieces / case | 60 |
| Gross weight of case | 6.987 kg | Bags / case | 2 |

Bag

| | | | |
|-----------------------------------|--------|--------------------|----|
| Net weight of bag | 3.3 kg | Pieces / bag | 30 |
| Additional components in the case | N | (Y = yes / N = no) | |

FOR ANY INFORMATION / CONTACT

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