



**FROZEN READY TO BAKE FINE BUTTER  
MINI CHOCOLATE TWIST 28G BRIDOR LES  
MINI GOURMANDES**

Product code	<b>31701</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280011960</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Delectable mini viennese pastries in various shapes and multiple flavours.*

*An irresistible recipe for pure-butter croissant dough, with the sweet taste of confectioners custard and chocolate chips.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	9.5 cm ± 1.5 cm
	Width	3.0 cm ± 1.0 cm
	Height	2.0 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	22g
	Length	10.0 cm ± 1.5 cm
	Width	3.5 cm ± 1.0 cm
	Height	2.5 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, fine butter (**MILK**) 12%, chocolate chips 11% (sugar, cocoa mass, cocoa butter, fat-reduced cocoa, emulsifier (**SOYA** lecithin), natural vanilla flavouring), sugar, yeast, **EGGS**, modified starch, 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, nuts.

*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	Y	

Nutritional values per 100g	Frozen product	% RI*	Baked product	% RI*
Energy (kJ)	1,301	4.3 %	1,534	5.1 %
Energy (kcal)	310	4.3 %	366	5.1 %
Fat (g)	14	5.4 %	16	6.4 %
of which saturates (g)	8.5	12.0 %	10	14.0 %
of which trans fatty acids (g)	0.285		0.342	
Carbohydrate (g)	39	4.2 %	47	5.1 %
of which sugars (g)	15	4.6 %	18	5.6 %
Fibre (g)	2.3		2.8	
Protein (g)	5.8	3.2 %	6.9	3.9 %
Salt (g)	0.72	3.3 %	0.86	4.0 %
Sodium (g)	0.29		0.35	

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

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
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	BRD 07/11-12/05
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

## 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 during 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

## INSTRUCTIONS FOR BAKING

	Tray arrangement (600 x 400)	20 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 13-15 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](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	96
Net weight / Gross weight of pallet	268.800 / 328.71 kg	Cases / layer	8
Total height	1950 mm	Layers / pallet	12

### Case

External dimensions (L x W x H)	390x290x150 mm	Volume (m3)	0.017 m <sup>3</sup>
Net weight of case	2.8 kg	Pieces / case	100
Gross weight of case	3.128 kg	Bags / case	2

### Bag

Net weight of bag	1.4 kg	Pieces / bag	50
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Additional components in the case  N (Y = yes / N = no)

## FOR ANY INFORMATION / CONTACT

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