

TECHNICAL SHEET FROZEN READY TO BAKE FINE BUTTER HAM AND CHEESE SWIRL 120G BRIDOR

Product code33123BrandEAN code (case)03419280021563Customs ofEAN code (bag)Manufacture

BrandBRIDORCustoms declaration number1905 90 80Manufactured inFrance

Delicious savoury snacks with generous and varied fillings to respond to demands within the booming snack market.

A delicious topping of ham and emmental cheese on a crunchy croissant pastry made with pure butter.

CHARACTERISTICS AND COMPOSITION

Frozen product:	Length: Width: Height:	$\begin{array}{rrrr} 10.5 \mbox{ cm } \pm \mbox{ 1.5 \mbox{ cm }} \\ 9.0 \mbox{ cm } \pm \mbox{ 1.0 \mbox{ cm }} \\ 3.5 \mbox{ cm } \pm \mbox{ 0.5 \mbox{ cm }} \end{array}$
Baked product:	Average weight:	106g
(indicative information)	Length:	12.5 cm \pm 1.5 cm
	Width:	11.0 cm \pm 1.0 cm
	Height:	$3.0~\text{cm}~\pm~0.5~\text{cm}$



Serving suggestio

Ingredients: WHEAT flour, Bechamel sauce (water, **powdered WHEY**, potato modified starch, parsley, salt, **dried skimmed MILK**, non-hydrogenated vegetable oil (coco), thickener (sodium alginate), **hen's EGG yolk powder**, stabilizer (tetrasodium diphosphate), sugar), Ham 12% (pork ham*, water, salt, glucose syrup, dehydrated pork stock (water. bones and pork meat), flavour enhancer (potassium chloride), antioxidant (sodium erythorbate), preservative (sodium nitrite)), **BUTTER** 10%, water, **EMMENTAL** 8%, yeast, sugar, **EGGS**, salt, **wheat GLUTEN**, flour treatment agents (alphaamylases, hemicellulases, ascorbic acid).

*: EU origin

Contains: eggs, gluten, dairy products.

May contain: traces of nuts, traces of mustard, traces of soya.

Enzymes in the baked product are denatured and are considered as processing aids ; so they shall not be required to be included in the list of ingredients (in application with regulations EU 1332/2008 and 1169/2011).

	for vegans: N for vegetarians: N	Kosher ce Halal certi		(Y = yes / N = no)
Nutritional values per 100g	frozen product	% RI*	baked product	% RI*
Energy (kJ) / (kcal)	1063 / 254	12.7 %	1227 / 293	14.7 %
Fat (g)	12.0	17.1 %	14.0	20.0 %
of which saturates (g)	7.8	39.0 %	9.0	45.0 %
Carbohydrate (g)	27	10.4 %	31	11.9 %
of which sugars (g)	5.9	6.6 %	6.9	7.7 %
Fibre (g)	1.3	5.2 %	1.5	6.0 %
Protein (g)	8.8	17.6 %	10.0	20.0 %
Salt (g)	1.30	21.7 %	1.50	25.0 %

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: 270 days (9 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)	12 items on a tray	
***	Defrosting	approximately 45-60 min at room temperature	
Preheating oven		190°C	
	Baking (in ventilated oven)	approximately 16-18 min at 165-170°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

PACKAGING

Pallet

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Pallet type / Dimensions	EURO / 80 x 120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	414.720 kg / 471 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 ³)	0.029
Net weight of case	6.480 kg	Pieces / case	54
Gross weight of case	6.917 kg	Bags / case	2
Bag			
Net weight of bag	3.240 kg	Pieces / bag	27
Additional components in the case	Ν	(Y = yes / N = no)	

FOR ANY INFORMATION / CONTACT

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