



FROZEN READY TO BAKE FINE BUTTER PUFF PASTRY SHEET 300G BRIDOR CRÉATIVES

Product code	34171	Brand	BRIDOR
EAN code (case)	3419280024434	Customs declaration number	1901 20 00
EAN code (bag)		Manufactured in	France

*Give free rein to your imagination with these products, to customise as you like.
The best in bakery know-how with choice ingredients, for exceptional quality pastry, in both texture and taste.*

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	38.0 cm ± 0.5 cm
	Width	28.0 cm ± 0.5 cm
	Height	2.5 mm ± 1.0 mm



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 25%, water, salt, **WHEAT** gluten.

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

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

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)	1,546	4,638	1,546	4,638	55.2 %
Energy (kcal)	370	1,111	370	1,111	55.5 %
Fat (g)	21	63	21	63	89.6 %
of which saturates (g)	14	41	14	41	205.3 %
of which trans fatty acids (g)	0	1.35	0	1.35	
Carbohydrate (g)	38	113	38	113	43.4 %
of which sugars (g)	1.2	3.5	1.2	3.5	3.9 %
Added sugars (g)	0	0	0	0	
Fibre (g)	2.2	6.5	2.2	6.5	26.1 %
Protein (g)	6.2	19	6.2	19	37.3 %
Salt (g)	1.0	3.1	1.0	3.1	50.9 %
Sodium (g)	0.41	1.20	0.41	1.20	50.9 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 300.0g - ***Weight of a portion of baked product: 300.0g

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
Moulds	< 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

	Defrosting	Leave to thaw at room temperature.
		Laminate. Puff pastry is ready to use.

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.bridor.com

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	120
Net weight / Gross weight of pallet	1296.000 / 1380.403 kg	Cases / layer	8
Total height	2400 mm	Layers / pallet	15

Case

External dimensions (L x W x H)	390x290x150 mm	Volume (m3)	0.017 m ³
Net weight of case	10.8 kg	Pieces / case	36
Gross weight of case	11.267 kg	Bags / case	3

Bag

Net weight of bag	3.6 kg	Pieces / bag	12
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Additional components in the case	N	Y = yes N = no
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FOR ANY INFORMATION / CONTACT

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