



TECHNICAL SHEET

FROZEN STONE OVEN BAKED FINE BUTTER GLUTEN FREE MINI BRIOCHE 50G BRIDOR

Product code	35431	Brand	BRIDOR
EAN code (case)	3419280031753	Customs declaration number	1905 90 80
EAN code (bag)		Manufactured in	France

The essential breakfast brioche topped with sugar crystals. The Bridor pure butter gluten free mini brioche is made with a blend of millet, rice and whole rice flours,

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Diameter	7.0 cm ± 0.5 cm
	Height	6.0 cm ± 0.5 cm



Serving suggestion

Ingredients: Dough (**EGGS**, fine **BUTTER** 14%, maize starch, sugar, rice flour, whole-grain rice flour, millet flour, potato starch, water, yeast, thickeners (xanthan gum, tara gum), salt), finish 1.6% (sugar).

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

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

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

Nutritional values per 100g	Frozen product		
	For 100g	Per serving**	% RI* per serving
Energy (kJ)	1,486	743	8.8 %
Energy (kcal)	355	178	8.9 %
Fat (g)	19	9.6	13.7 %
of which saturates (g)	10	5.2	26.0 %
of which trans fatty acids (g)	0.381	0.191	
Carbohydrate (g)	37	18	7.1 %
of which sugars (g)	11	5.3	5.9 %
Fibre (g)	1.6	0.8	3.2 %
Protein (g)	8.3	4.2	8.3 %
Salt (g)	0.99	0.5	8.3 %
Sodium (g)	0.40	0.20	8.3 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 50.0g

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: 365 days (12 months) from the date of 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 thawing:

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

		Take the product out of the freezer, and bake directly in its wrapping. Do not use gas oven or stone oven.
	Baking (in ventilated oven)	approximately 8-10 min at 160°C, closed 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

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	160.000 / 218.435 kg	Cases / layer	8
Total height	1790 mm	Layers / pallet	8

Case

External dimensions (L x W x H)	388x288x205 mm	Volume (m3)	0.023 m³
Net weight of case	2.5 kg	Pieces / case	50
Gross weight of case	2.973 kg	Bags / case	50

Bag

Net weight of bag	0.05 kg	Pieces / bag	1
Additional components in the case	N	(Y = yes / N = no)	

FOR ANY INFORMATION / CONTACT

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