



TECHNICAL SHEET

# FROZEN READY TO BAKE FINE BUTTER PAIN AUX RAISINS 96G BRIDOR LES SAVOUREUX

Product code **35712**  
EAN code (case) **03419280033627**  
EAN code (bag)

Brand **BRIDOR**  
Customs declaration number **1905 90 70**  
Manufactured in **France**

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

## CHARACTERISTICS AND COMPOSITION

**Frozen product:** Length: 10.5 cm  $\pm$  1.5 cm  
Width: 9.0 cm  $\pm$  1.0 cm  
Height: 2.5 cm  $\pm$  0.5 cm

**Baked product:** Average weight: 84g  
(indicative information) Length: 12.0 cm  $\pm$  1.5 cm  
Width: 10.5 cm  $\pm$  1.0 cm  
Height: 2.5 cm  $\pm$  0.5 cm



Serving suggestion

Ingredients: **WHEAT flour**, water, **BUTTER** 15%, raisins 10%, sugar, **EGGS**, yeast, potato modified starch, salt, **powdered WHEY**, **wheat GLUTEN**, **powdered skimmed cow MILK**, stabilizers (calcium acetate, tetrasodium diphosphate, disodium phosphate), flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), carrot extract, natural flavouring, turmeric extract, paprika extract.

Contains: eggs, gluten, dairy products.

May contain: traces of nuts, traces of sesame seeds, 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).*

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

Nutritional values per 100g	frozen product	% RI*	baked product	% RI*
Energy (kJ) / (kcal)	1265 / 302	15.1 %	1437 / 343	17.2 %
Fat (g)	13.0	18.6 %	15.0	21.4 %
of which saturates (g)	8.2	41.0 %	9.3	46.5 %
Carbohydrate (g)	40	15.4 %	45	17.3 %
of which sugars (g)	16.0	17.8 %	18.0	20.0 %
Fibre (g)	2.0	8.0 %	2.2	8.8 %
Protein (g)	5.0	10.0 %	5.7	11.4 %
Salt (g)	0.71	11.8 %	0.80	13.3 %

\* 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

	Tray arrangement (600 x 400)	12 items on a tray
	Defrosting	approximately 30-45 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](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO / 80 x 120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	405.504 kg / 461 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 (m³)	0.029
Net weight of case	6.336 kg	Pieces / case	66
Gross weight of case	6.773 kg	Bags / case	2

### Bag

Net weight of bag	3.168 kg	Pieces / bag	33
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Additional components in the case	N	(Y = yes / N = no)
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## FOR ANY INFORMATION / CONTACT

Address: Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - [www.bridordefrance.com](http://www.bridordefrance.com)

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