



TECHNICAL SHEET

FROZEN READY TO BAKE FINE BUTTER BUN'N'ROLL 85G MOULES BRIDOR LES CRÉATIVES

Leavened puff pastry bun shaped

Product code	36967	Brand	BRIDOR
EAN code (case)	3419280042797	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

Give free rein to your imagination with these products, to customise as you like.

Products packaged in small white boxes to be easily put on shelves and to make rotation simpler, with a large coloured label for clearer understanding and visibility!

Made from a delicious croissant dough, this flaky, spiral-shaped bun is the ideal base for stunning top-quality burgers.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	9.5 cm ± 1.0 cm
	Width	8.5 cm ± 1.0 cm
	Height	3.0 cm ± 0.5 cm
Baked Product : <small>(indicative information)</small>	Average weight	75g
	Length	10.0 cm ± 1.0 cm
	Width	9.5 cm ± 1.0 cm
	Height	4.5 cm ± 1.5 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, fine butter (**MILK**) 20%, sugar, yeast, salt, **EGGS**, **WHEAT** gluten, emulsifiers (mono- and diglycerides of fatty acids, rape lecithin), deactivated yeast, flour treatment agents (ascorbic acid, hemicellulases, alpha-amylases).

Barn laid eggs.

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

May contain traces of: sesame seeds, soya, 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)	1,446	14.6 %	1,620	16.4 %
Energy (kcal)	345	14.7 %	387	16.4 %
Fat (g)	17	20.0 %	19	23.1 %
of which saturates (g)	11	46.5 %	12	51.0 %
of which trans fatty acids (g)	0.457		0.512	
Carbohydrate (g)	40	13.1 %	45	14.7 %
of which sugars (g)	7.1	6.7 %	7.9	7.5 %
Fibre (g)	2.2		2.4	
Protein (g)	7	11.8 %	7.8	13.3 %
Salt (g)	1.2	16.5 %	1.3	18.4 %
Sodium (g)	0.47		0.52	

* 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

	Grill arrangement (600 x 400)	12 items on a grill. Place the products in the paper moulds.
	Defrosting	approximately 45-60 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 16-18 min at 165-170°C, closed 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

PACKAGING

Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	80
Net weight / Gross weight of pallet	340.000 / 405.801 kg	Cases / layer	8
Total height	2100 mm	Layers / pallet	10

Case

External dimensions (L x W x H)	390x290x195 mm	Volume (m3)	0.022 m³
Net weight of case	4.25 kg	Pieces / case	50
Gross weight of case	4.721 kg	Bags / case	2

Bag

Net weight of bag	2.125 kg	Pieces / bag	25
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Additional components in the case	Y	(Y = yes / N = no)
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FOR ANY INFORMATION / CONTACT

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