



**FROZEN READY TO BAKE FINE BUTTER
CHOUQUETTE 20G BRIDOR COLLECTION
BRIDOR**

Product code	39052	Brand	BRIDOR
EAN code (case)	3419280062412	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

An authentic and delicious sweet choux recipe.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Diameter	4.3 cm ± 0.5 cm
	Height	2.2 cm ± 0.5 cm



Serving suggestion

Ingredients: **EGG**, water, pearl sugar, **WHEAT** flour, butter (**MILK**), sugar, salt, vanilla extract. Barn laid eggs.

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

May contain traces of: 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	N	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,598	320	1,598	320	3.8 %
Energy (kcal)	381	76	381	76	3.8 %
Fat (g)	18	3.6	18	3.6	5.1 %
of which saturates (g)	11	2.2	11	2.2	11.0 %
of which trans fatty acids (g)	0.6	0	0.6	0	
Carbohydrate (g)	46	9.2	46	9.2	3.5 %
of which sugars (g)	28	5.6	28	5.6	6.2 %
Fibre (g)	1.1	0	1.1	0	0.0 %
Protein (g)	8.3	1.7	8.3	1.7	3.3 %
Salt (g)	0.58	0.12	0.58	0.12	1.9 %
Sodium (g)	0.23	0.05	0.23	0.05	1.9 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 20.0g - ***Weight of a portion of baked product: 20.0g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 10,000 cfu/g	< 100 000 cfu/g	ISO 4833-2
Escherichia coli	< 3 cfu/g	< 30 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	< 200 cfu/g	< 2 000 cfu/g	ISO 21527-2

STORAGE AND SHELF LIFE

Date of minimum durability: 180 days (6 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 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

	Preheating oven	170
	Baking (in ventilated oven)	approximately 18-20 min at 185-190°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

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	44
Net weight / Gross weight of pallet	337.920 / 389.639 kg	Cases / layer	4
Total height	1866 mm	Layers / pallet	11

Case

External dimensions (L x W x H)	598x398x156 mm	Volume (m3)	0.037 m ³
Net weight of case	7.68 kg	Pieces / case	384
Gross weight of case	8.21 kg	Bags / case	1

Bag

Net weight of bag	7.68 kg	Pieces / bag	384
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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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