



# FROZEN READY TO BAKE FINE BUTTER CHOCOLATE TWIST 90G

Product code	<b>30308</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280003910</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*A unique experience of pleasure with creative, generous sized viennese pastries.  
An irresistible recipe for pure-butter croissant dough, with the sweet taste of confectioners custard and chocolate chips.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	20.0 cm ± 2.0 cm
	Width	4.5 cm ± 1.0 cm
	Height	2.5 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	76g
	Length	20.5 cm ± 2.0 cm
	Width	5.5 cm ± 1.0 cm
	Height	2.5 cm ± 1.0 cm



Serving suggestion

Ingredients: water, **WHEAT** flour, chocolate chips 16% (sugar, cocoa mass, cocoa butter, fat-reduced cocoa, emulsifier ( **SOYA** lecithin), natural vanilla flavouring), fine butter (**MILK**) 10%, sugar, yeast, modified starch, **EGGS**, salt, whey powder ( **MILK**), **WHEAT** gluten, skimmed **MILK** powder, stabilizers (calcium acetate, tetrasodium diphosphate, disodium phosphate), flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), carrot extract, natural flavouring, turmeric extract, paprika extract.  
Barn laid eggs.

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

May contain traces of: sesame seeds, 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		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,273	1,146	1,497	1,146	15.7 %
Energy (kcal)	304	273	357	273	15.7 %
Fat (g)	13	12	16	12	19.5 %
of wich saturates (g)	8.1	7.3	9.6	7.3	42.1 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	40	36	47	36	15.9 %
of which sugars (g)	18	16	21	16	20.5 %
Fibre (g)	2.5	2.3	3	2.3	10.5 %
Protein (g)	5.2	4.7	6.2	4.7	10.8 %
Salt (g)	0.62	0.55	0.72	0.55	10.6 %
Sodium (g)	0.25	0.22	0.29	0.22	10.6 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 90.0g - \*\*\*Weight of a portion of baked product: 76.5g

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	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 21527-2

## STORAGE AND SHELF LIFE

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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.

Maximum preservation after baking is 48 hours.

## INSTRUCTIONS FOR BAKING

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	Tray arrangement (600 x 400)	10 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 16-17 min at 165-170°C, open damper
	Cooling and rest on tray	15 min 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.bridor.com](http://www.bridor.com)**

## PACKAGING

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### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	403.200 / 456.131 kg	Cases / layer	8
Total height	2110 mm	Layers / pallet	8

### Case

External dimensions (L x W x H)	390x290x245 mm	Volume (m3)	0.028 m <sup>3</sup>
Net weight of case	6.3 kg	Pieces / case	70
Gross weight of case	6.687 kg	Bags / case	2

### Bag

Net weight of bag	3.15 kg	Pieces / bag	35
Additional components in the case		N	Y = yes N = no

## FOR ANY INFORMATION / CONTACT

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

e-mail: [exportsales@groupeleduff.com](mailto:exportsales@groupeleduff.com)