



TECHNICAL SHEET

# FROZEN READY TO BAKE FINE BUTTER BREIZH'N'ROLL 85G WITH PAPER MOULDS BRIDOR LES MAXI GOURMANDES

Leavened puff pastry bun shaped

|                 |                      |                            |                   |
|-----------------|----------------------|----------------------------|-------------------|
| Product code    | <b>38184</b>         | Brand                      | <b>BRIDOR</b>     |
| EAN code (case) | <b>3419280053380</b> | Customs declaration number | <b>1901 20 00</b> |
| EAN code (bag)  |                      | Manufactured in            | <b>France</b>     |

*A unique experience of pleasure with creative, generous sized viennese pastries.*

*The Breizh'n'Roll is the association of the Kouign Amann and our knowhow in flaky pastry dough. It is a recipe made with a croissant dough, butter and sugar, and a texture that is both crispy and soft!*

## CHARACTERISTICS AND COMPOSITION

|                                                                   |                |                 |
|-------------------------------------------------------------------|----------------|-----------------|
| <b>Frozen Product :</b>                                           | Length         | 7.5 cm ± 1.5 cm |
|                                                                   | Width          | 5.0 cm ± 1.0 cm |
|                                                                   | Height         | 3.5 cm ± 0.5 cm |
| <b>Baked Product :</b><br><small>(indicative information)</small> | Average weight | 75g             |
|                                                                   | Length         | 9.0 cm ± 1.0 cm |
|                                                                   | Width          | 9.0 cm ± 1.0 cm |
|                                                                   | Height         | 3.0 cm ± 1.5 cm |



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 24%, water, sugar, yeast, fructose-glucose syrup, salt, **WHEAT** gluten, emulsifiers (mono- and diglycerides of fatty acids, rape lecithin), deactivated yeast, flour treatment agents (ascorbic acid, hemicellulases, alpha-amylases).

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

May contain traces of: sesame seeds, soya, nuts, eggs.

*Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.*

|                     |                          |   |                  |   |                   |
|---------------------|--------------------------|---|------------------|---|-------------------|
| GMO: without        | Suitable for vegans      | N | Kosher certified | N | Y = yes<br>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)                    | 1,604          | 1,363         | 1,822         | 1,363          | 18.2 %            |
| Energy (kcal)                  | 383            | 326           | 436           | 326            | 18.2 %            |
| Fat (g)                        | 20             | 17            | 23            | 17             | 27.0 %            |
| of which saturates (g)         | 13             | 11            | 15            | 11             | 61.8 %            |
| of which trans fatty acids (g) | 0              | 0             | 0             | 0              |                   |
| Carbohydrate (g)               | 44             | 37            | 50            | 37             | 16.1 %            |
| of which sugars (g)            | 16             | 14            | 19            | 14             | 17.2 %            |
| Added sugars (g)               | 14.5           | 12.3          | 16.4          | 12.3           |                   |
| Fibre (g)                      | 1.9            | 1.6           | 2.2           | 1.6            | 7.3 %             |
| Protein (g)                    | 5.9            | 5.1           | 6.8           | 5.1            | 11.3 %            |
| Salt (g)                       | 0.97           | 0.82          | 1.1           | 0.82           | 15.3 %            |
| Sodium (g)                     | 0.39           | 0.33          | 0.44          | 0.33           | 15.3 %            |

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 85.0g - \*\*\*Weight of a portion of baked product: 74.8g

| MICROBIOLOGICAL CHARACTERISTICS | Targets             | Tolerances          | Methods of analysis |
|---------------------------------|---------------------|---------------------|---------------------|
| Escherichia coli                | < 10 cfu/g          | < 100 cfu/g         | ISO 16649-2         |
| Salmonella                      | not detected in 25g | not detected in 25g | BKR 23/07-10/11     |
| Staphylococcus aureus           | < 100 cfu/g         | < 1,000 cfu/g       | ISO 6888-2          |
| Bacillus cereus                 | < 100 cfu/g         | < 1,000 cfu/g       | AES 10/10-07/10     |
| Listeria monocytogenes          | not detected in 25g | not detected in 25g | AES 10/03-09/00     |
| Moulds                          | < 1,000 cfu/g       | < 10,000 cfu/g      | ISO 21527-1         |

## 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 : 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

## INSTRUCTIONS FOR BAKING

|                                                                                     |                              |                                                                                                              |
|-------------------------------------------------------------------------------------|------------------------------|--------------------------------------------------------------------------------------------------------------|
|    | Tray arrangement (600 x 400) | 15 items on a tray                                                                                           |
|    | Defrosting                   | approximately 30-45 min at room temperature.                                                                 |
|                                                                                     | Preheating oven              | 190°C                                                                                                        |
|   | Baking (in ventilated oven)  | approximately 18-19 min at 180-185°C, open damper                                                            |
|  | Cooling and rest on tray     | Take the Breizh'n'Roll out of the oven and let them cool for 15 min in their mould.                          |
|                                                                                     | Finishing                    | For a golden and caramelised look, turn the Breizh'n'Roll over in the mould and wait for at least 5 minutes. |

Note: 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

### Pallet

|                                     |                         |                 |    |
|-------------------------------------|-------------------------|-----------------|----|
| Pallet type / Dimensions            | EURO NIMP15 / 80x120 cm | Cases / pallet  | 96 |
| Net weight / Gross weight of pallet | 489.600 / 560.622 kg    | Cases / layer   | 8  |
| Total height                        | 1950 mm                 | Layers / pallet | 12 |

### Case

|                                 |                |               |          |
|---------------------------------|----------------|---------------|----------|
| External dimensions (L x W x H) | 390x295x150 mm | Volume (m3)   | 0.017 m³ |
| Net weight of case              | 5.1 kg         | Pieces / case | 60       |
| Gross weight of case            | 5.544 kg       | Bags / case   | 2        |

### Bag

|                   |         |              |    |
|-------------------|---------|--------------|----|
| Net weight of bag | 2.55 kg | Pieces / bag | 30 |
|-------------------|---------|--------------|----|

|                                   |   |                   |
|-----------------------------------|---|-------------------|
| Additional components in the case | Y | Y = yes<br>N = no |
|-----------------------------------|---|-------------------|

## FOR ANY INFORMATION / CONTACT

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