

 TECHNICAL SHEET

**FROZEN READY TO BAKE FINE BUTTER  
 PAIN AUX RAISINS 110G BRIDOR LES  
 SAVOUREUX**

Product code	<b>31002</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280008076</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

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

*Its soft centre is home to a panoply of naturally sweet raisins steeped in creamy confectioners custard.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	10.0 cm ± 1.5 cm
	Width	8.0 cm ± 1.0 cm
	Height	3.0 cm ± 0.5 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	96g
	Length	11.0 cm ± 1.5 cm
	Width	10.0 cm ± 1.0 cm
	Height	3.0 cm ± 0.5 cm



Serving suggestion

Ingredients: water, **WHEAT** flour, fine butter (**MILK**) 14%, raisins 13%, sugar, **EGGS**, yeast, modified starch, whole **MILK** powder, salt, **WHEAT** gluten, whey powder (**MILK**), 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, 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		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,219	1,341	1,401	1,341	18.0 %
Energy (kcal)	291	320	334	320	18.1 %
Fat (g)	12	14	14	14	22.0 %
of which saturates (g)	7.8	8.6	9	8.6	48.7 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	39	43	45	43	18.9 %
of which sugars (g)	17	18	19	18	23.2 %
Fibre (g)	2	2.2	2.3	2.2	9.9 %
Protein (g)	5.5	6	6.3	6	13.7 %
Salt (g)	0.67	0.74	0.77	0.74	13.9 %
Sodium (g)	0.27	0.30	0.31	0.30	13.9 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 110.0g - \*\*\*Weight of a portion of baked product: 95.7g

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

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

	Tray arrangement (600 x 400)	8 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 19-20 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.bridordefrance.tv](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	422.400 / 475.331 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	6.6 kg	Pieces / case	60
Gross weight of case	6.987 kg	Bags / case	2

### Bag

Net weight of bag	3.3 kg	Pieces / bag	30
Additional components in the case	N	Y = yes N = no	

## FOR ANY INFORMATION / CONTACT

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