



 TECHNICAL SHEET

**FROZEN READY TO BAKE FINE BUTTER  
 TRIPLE CHOCOLATE EXTRAVAGANT 95G  
 BRIDOR LES MAXI GOURMANDES**  
 Leavened puff pastry filled

Product code	<b>37745</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280048126</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.*

*Three types of chocolate, giving you three different flavours and textures: an ultra-indulgent recipe that will fill you with desire. A heart of white chocolate surrounded by two bars of milk chocolate inside a very indulgent Extravagant covered with dark chocolate chips.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	10.0 cm ± 1.0 cm
	Width	7.0 cm ± 1.5 cm
	Height	4.0 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	86g
	Length	11.5 cm ± 1.5 cm
	Width	8.5 cm ± 1.5 cm
	Height	5.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, fine butter (**MILK**) 14%, milk chocolate 8% (sugar, whole **MILK** powder, cocoa butter, cacao mass, lactose (**MILK**), emulsifier (**SOYA** lecithin), natural vanilla flavouring), sugar, **EGGS**, yeast, white chocolate 4% (sugar, cocoa butter, lactose (**MILK**), whole **MILK** powder, skimmed **MILK** powder, emulsifier (sunflower lecithin), vanilla flavouring), chocolate chips 3% (sugar, cocoa mass, cocoa butter, emulsifier (**SOYA** lecithin), natural vanilla flavouring), maize starch, whole **MILK** powder, salt, **WHEAT** gluten, whey powder (**MILK**), skimmed **MILK** powder, thickener (sodium alginate), **EGG** albumin powder, natural flavouring (**SOYA**), flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), turmeric extract, acidity regulator (citric acid), carrot 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	% RI*	Baked product	% RI*
Energy (kJ)	1,439	16.3 %	1,594	18.0 %
Energy (kcal)	343	16.3 %	381	18.1 %
Fat (g)	16	22.9 %	18	24.4 %
of which saturates (g)	10	49.0 %	11	52.2 %
of which trans fatty acids (g)	0.368		0.401	
Carbohydrate (g)	42	15.4 %	46	16.8 %
of which sugars (g)	17	17.8 %	18	19.0 %
Fibre (g)	2.1		2.3	
Protein (g)	6.8	13.0 %	7.5	14.2 %
Salt (g)	0.79	12.5 %	0.86	13.6 %
Sodium (g)	0.32		0.35	

\* 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

	Tray arrangement (600 x 400)	12 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 16-18 min at 165-170°C, open 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](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	364.800 / 417.731 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	5.7 kg	Pieces / case	60
Gross weight of case	6.087 kg	Bags / case	2

### Bag

Net weight of bag	2.85 kg	Pieces / bag	30
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Additional components in the case	N	(Y = yes / N = no)
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## FOR ANY INFORMATION / CONTACT

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