



# FROZEN READY TO BAKE FINE BUTTER HAM AND CHEESE SWIRL 120G BRIDOR LES SNACKS SALÉS

Product code	<b>33123</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280021563</b>	Customs declaration number	<b>1905 90 80</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Delicious savoury snacks with generous and varied fillings to respond to demands within the booming snack market.*  
*A delicious topping of ham and emmental cheese on a crunchy croissant pastry made with pure butter.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	10.5 cm ± 1.5 cm
	Width	9.0 cm ± 1.0 cm
	Height	3.5 cm ± 0.5 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	103g
	Length	12.0 cm ± 1.5 cm
	Width	10.5 cm ± 1.0 cm
	Height	2.5 cm ± 0.5 cm



Serving suggestion

Ingredients: **WHEAT** flour, bechamel sauce (water, whey powder (**MILK**), modified starch, salt, parsley, non-hydrogenated vegetable oil (coconut), skimmed **MILK** powder, thickener (sodium alginate), hen's **EGG** yolk powder, sugar), ham 12% (pork ham [EU origin], water, salt, glucose syrup, preservatives (potassium chloride, sodium nitrite), dehydrated pork stock (water, bones and pork meat [EU origin]), antioxidant (sodium erythorbate)), fine butter (**MILK**) 10%, water, emmental (**MILK**) 8%, yeast, sugar, **EGGS**, salt, **WHEAT** gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid). 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	N	Halal certified	N	

Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,072	1,286	1,246	1,286	17.5 %
Energy (kcal)	256	307	297	307	17.5 %
Fat (g)	12	15	14	15	23.8 %
of which saturates (g)	7.8	9.3	9.1	9.3	53.3 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	27	32	31	32	14.0 %
of which sugars (g)	5.9	7.1	6.9	7.1	9.0 %
Fibre (g)	1.3	1.6	1.5	1.6	7.3 %
Protein (g)	9.3	11	11	11	25.5 %
Salt (g)	1.3	1.6	1.5	1.6	29.6 %
Sodium (g)	0.52	0.62	0.60	0.62	29.6 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 120.0g - \*\*\*Weight of a portion of baked product: 103.2g

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	not detected in 25g	not detected 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	not detected in 25g	not detected in 25g	AES 10/03-09/00
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)	12 items on a tray
	Defrosting	approximately 45-60 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	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

### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	414.720 / 467.651 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	6.48 kg	Pieces / case	54
Gross weight of case	6.867 kg	Bags / case	2

### Bag

Net weight of bag	3.24 kg	Pieces / bag	27
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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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