



 TECHNICAL SHEET

**FROZEN READY TO SERVE CHOCOLATE  
 CHOCO AND HAZELNUT-FILLED MUFFIN  
 120G BRIDOR COLLECTION BRIDOR**  
 Chocolate cake with chocolate hazelnut filling

Product code	<b>38978</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280061439</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Diameter	8.2 cm ± 0.5 cm
	Height	6.7 cm ± 0.5 cm



Serving suggestion

Ingredients: chocolate filling with hazelnuts 21% (sugar, rapeseed oil, **HAZELNUTS** 2.7%, skimmed **MILK** powder, chocolate 1.9% (fat-reduced cocoa powder, cocoa mass, sugar), emulsifier (**SOYA** lecithin)), sugar, rapeseed oil, **WHEAT** flour, chocolate chunks 9.6% (sugar, cocoa mass, cocoa butter, emulsifier (**SOYA** lecithin), natural vanilla flavouring), water, **EGG**, **EGG** white, chocolate dough 2.3% (chocolate powder 1.1% (sugar, cocoa powder 0.4%), sunflower fat, fat-reduced cocoa powder 0.2%, powdered **WHEY**, cocoa mass, emulsifier (**SOYA** lecithin), natural vanilla flavouring), cocoa powder 2.3%, modified starch, powdered **WHEY**, raising agents (disodium diphosphate, sodium hydrogen carbonate), emulsifier (mono- and diglycerides of fatty acids), salt, **WHEAT** gluten.  
 Barn laid eggs.

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

May contain traces of: other nuts, sesame seeds.

*Enzymes are technological aids and may not be reported in baked products.*

Despite all the care taken in the preparation of our products, presence of shell fragment is not excluded.

GMO: without	Suitable for vegans	N	Kosher certified	N	Clean Label Y
Ionization: without	Suitable for vegetarians	Y	Halal certified	N	(Y = yes / N = no)

Nutritional values per 100g	Frozen product		
	For 100g	Per serving**	% RI* per serving
Energy (kJ)	1,885	2,262	26.9 %
Energy (kcal)	451	541	27.1 %
Fat (g)	24	29	41.1 %
of which saturates (g)	4.2	5	25.2 %
of which trans fatty acids (g)	0.401	0.481	
Carbohydrate (g)	52	62	24.0 %
of which sugars (g)	39	47	52.0 %
Fibre (g)	2.7	3.2	13.0 %
Protein (g)	5.4	6.5	13.0 %
Salt (g)	0.64	0.77	12.8 %
Sodium (g)	0.26	0.31	12.8 %

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

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 10,000 cfu/g	< 100 000 cfu/g	ISO 4833-2
Escherichia coli	< 3 cfu/g	< 30 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence in 25g	AES 10/04-05/04
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	< 200 cfu/g	< 2 000 cfu/g	ISO 21527-2

## STORAGE AND SHELF LIFE

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Date of minimum durability: 540 days (18 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:

in the freezer at -18°C: until the date of minimum durability indicated on the packaging.

Storage recommendations after thawing:

At ambient temperature during 4 days.

## INSTRUCTIONS FOR BAKING

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	Defrosting	approximately 120 min at room temperature
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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

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### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	72
Net weight / Gross weight of pallet	241.920 / 293.51 kg	Cases / layer	8
Total height	1910 mm	Layers / pallet	9

### Case

External dimensions (L x W x H)	380x292x195 mm	Volume (m3)	0.022 m <sup>3</sup>
Net weight of case	3.36 kg	Pieces / case	28
Gross weight of case	3.682 kg	Bags / case	1

### Bag

Net weight of bag	3.36 kg	Pieces / bag	28
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Additional components in the case	Y	(Y = yes / N = no)
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## FOR ANY INFORMATION / CONTACT

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