



FROZEN READY TO SERVE PLAIN WITH CHOCOLATE CHUNKS MUFFIN 95G BRIDOR COLLECTION BRIDOR

Product code	38975	Brand	BRIDOR
EAN code (case)	3419280061033	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

Generous, tender and tasty muffins with attractive toppings.

CHARACTERISTICS AND COMPOSITION



Serving suggestion

Frozen Product :	Diameter	7.2 cm ± 0.3 cm
	Height	6.5 cm ± 0.3 cm

Ingredients: sugar, **WHEAT** flour, rapeseed oil, chocolate chunks 10.8% (sugar, cocoa mass, cocoa butter, emulsifier (**SOYA** lecithin), natural vanilla flavouring), **EGG, EGG** white, water, modified starch, powdered **WHEY**, emulsifiers (mono- and diglycerides of fatty acids, propane-1,2-diol esters of fatty acids), raising agents (disodium diphosphate, sodium hydrogen carbonate), salt, **WHEAT** gluten. 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	N	



Nutritional values per 100g	Frozen product		
	For 100g	Per serving**	% RI* per serving
Energy (kJ)	1,824	1,733	20.6 %
Energy (kcal)	436	414	20.7 %
Fat (g)	23	22	31.2 %
of which saturates (g)	4.2	4	19.9 %
of which trans fatty acids (g)	0	0	
Carbohydrate (g)	52	49	19.0 %
of which sugars (g)	35	33	36.9 %
Fibre (g)	1.6	1.5	6.1 %
Protein (g)	5.2	4.9	9.9 %
Salt (g)	0.83	0.79	13.1 %
Sodium (g)	0.33	0.32	13.1 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 95.0g

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	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	< 200 cfu/g	< 2 000 cfu/g	ISO 21527-2

STORAGE AND SHELF LIFE

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

	Defrosting	approximately 60 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

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	72
Net weight / Gross weight of pallet	191.520 / 243.11 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 ³
Net weight of case	2.66 kg	Pieces / case	28
Gross weight of case	2.982 kg	Bags / case	1

Bag

Net weight of bag	2.66 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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