

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

31803
06 July 2021
07 October 2021
295c96407820485da6ba2ae213d40653



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150x PAIN AU CHOCOLAT 80G

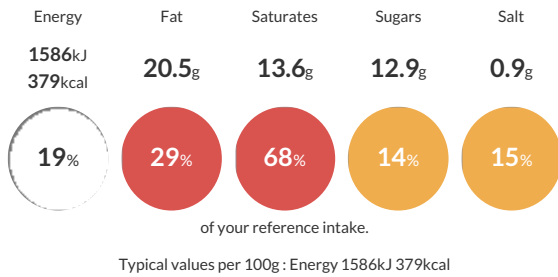
Short Product Name:
PAIN AU CHOCOLAT

FROZEN READY TO PROVE BUTTER CHARENTES-POITOU (PDO) PAIN AU CHOCOLAT 80G BRIDOR UNE RECETTE LENÔTRE PROFESSIONNELS

Traded Unit GTIN: **3419280012691** Internal GTIN: Supplier: **Bridor** Suppliers Product Code: **31803**

Reference Intake

Each 100g portion contains:



Nutritional Information

Typical Values	Per 100g
Energy	1586kJ 379kCal
Carbohydrates	41.5g
of which sugars	12.9g
Fat	20.5g
of which saturates	13.6g
Fibre	2.54g
Protein	7.62g
Salt	0.9g

Allergy Information

Key: **Contains** **May Contain**



Allergen Statement

For allergens, including cereals containing gluten, see ingredients in capital letters.
May contain traces of: sesame seeds, nuts, eggs

Dietary Information

Key: **Suitable for**



Ingredients

WHEAT flour, Charentes-Poitou PDO butter (MILK) 21%, water, chocolate 10% (sugar, cocoa mass, cocoa butter, emulsifier (SOYA lecithin), natural vanilla flavouring), sugar, yeast, whole MILK powder, WHEAT gluten, salt, emulsifier (rape lecithin), flour treatment agents (ascorbic acid, alpha-amylases, hemicellulases)