

Supplier's Product Code : 31803
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150 x Pain au Chocolat 80g

Short Product Name:
FROZEN READY TO PROVE PAIN AU CHOCOLAT

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

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Pastry

Supplier's Product Code :
31803
Supplier: Bridor
ZA de l'Olivet

Servon-Sur-Vilaine

35530
France
P: 00332 99 00 11 67

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	3419280012691	Outer Case Length :	390 mm
Packaging Type Description :		Outer Case Width :	295 mm
Total Quantity of Inner Units in Outer Case :	3 Units	Outer Case Height :	250 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	12.56 kg
		Product Net Weight :	12.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	8 Cases	Pallet Height :	2.15 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	831.97 kg
Quantity of Cases Per Pallet :	64 Cases		

Logistical Information

Shelf Life from Time of Production :	270 Days	Minimum Order Quantity :	64 Cases
Guaranteed Shelf Life on Delivery :	180 Days	Delivery Lead Time :	7 Days

Waste Packaging Weight - Outer Case

Glass :	Not specified.	Aluminium :	Not specified.
Plastic :	Not specified.	Steel :	Not specified.
Percentage Recycled Plastic :	Not specified.	Other :	Not specified.
Paper/Board :	Not specified.	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	No
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : France

Additional Origin Details :
N/A

Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Paper/Polyethylene

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 95 mm

Inner Unit Height : 20 mm

Inner Unit Width : 40 mm

Inner Product Weight : 80.00 g

Inner Product Weight Units : g

Weight/Volume :
Not specified.

Handling Information

Directions For Use :

Tray arrangement (600 x 400) 12 items on a tray
Proving directly 2h-2h15 at 27-28°C, humidity 70-80% or
Controlled proving 1h30-1h45 at 27-28°C, humidity 70-80%
Drying 10 min
Glazing Glaze the products.
Preheating oven 190°C
Baking (in ventilated oven) approximately 16-17 min at 165-175°C, open damper
Cooling and rest on tray 15 min at room temperature

Storage Instructions :

Store at -18°C or below before use. DO NOT REFREEZE ONCE THAWED.

Dietary Information

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).

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof) :	Yes
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	May Contain
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	No
Pecan nuts :	May Contain
Brazil nuts :	No
Pistachio nuts :	May Contain
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	May Contain
Barley (and products thereof) :	May Contain
Oats (and products thereof) :	May Contain
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	-
Artificial Colours :	-
Artificial Flavourings :	-
Artificial Flavour Enhancers :	-
Artificial Preservatives :	-
Artificial Sweeteners :	-

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	Yes
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

May contain traces of: sesame seeds, nuts, eggs

Nutritional Information

Average Serving :	80.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,629.00 kJ
Energy per 100 G/ML :	390.00 kcal
Fat per 100 G/ML :	21 g
- of which Saturates per 100 G/ML :	14 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	41 g
- of which Sugars per 100 G/ML :	14 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.7 g
Protein per 100 G/ML :	7.8 g
Salt per 100 G/ML :	0.91 g
Sodium per 100 G\ML :	0.37 g

Waste Packaging Weight - Inner Unit

Glass :	Not specified.
Plastic :	Not specified.
Percentage Recycled Plastic :	Not specified.
Paper/Board :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	Yes
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Aluminium :	Not specified.
Steel :	Not specified.
Other :	Not specified.
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Other Accreditation : N/A	
Intra Stat/Taric Code :	1901 20 00
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?: Yes

Is shelf life testing undertaken?: Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
E. Coli (cfu/g or ml)	Every 6 months	<10	100	-	
Moulds (cfu/g or ml)	Every 6 months	<1000	10000	-	
Salmonella	Every 6 months	<0	0	-	
Staphylococcus Aureus (cfu/g or ml)	Every 6 months	<100	1000	-	
Total Viable Count (TVC) (cfu/g or ml)	Every 6 months	<100000	1000000	-	
Yeast (cfu/g or ml)	Every 6 months	<1000	10000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=25	20 to 30	-	
Dimensions Length (mm)	Every Batch	=95	85 to 105	-	
Dimensions Width (mm)	Every Batch	=45	35 to 55	-	