



**FROZEN READY TO BAKE FINE BUTTER  
BUN'N'ROLL 85G WITH PAPER MOULDS  
BRIDOR SAVOURY COLLECTION**  
Leavened puff pastry bun shaped

Product code	<b>36967</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280042797</b>	Customs declaration number	<b>1901 20 00</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.*

*Made with a delicious croissant dough, this puff pastry bun in the shape of a spiral is an incredible base for making premium and surprising burgers and desserts, such as the currently trendy New York Roll !*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	9.5 cm ± 1.0 cm
	Width	8.5 cm ± 1.0 cm
	Height	3.0 cm ± 0.5 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	75g
	Length	10.0 cm ± 1.0 cm
	Width	9.5 cm ± 1.0 cm
	Height	4.5 cm ± 1.5 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, fine butter (**MILK**) 20%, sugar, yeast, salt, **EGGS**, **WHEAT** gluten, emulsifiers (mono- and diglycerides of fatty acids, rape lecithin), deactivated yeast, flour treatment agents (ascorbic acid, hemicellulases, alpha-amylases).

Barn laid **EGGS**.

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

May contain traces of: sesame seeds, soya, nuts.

*Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.*

GMO: without	Suitable for vegans	N	Kosher certified	N	Y = yes N = no
Ionization: without	Suitable for vegetarians	Y	Halal certified	Y	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,450	1,232	1,648	1,232	16.4 %
Energy (kcal)	346	294	394	294	16.5 %
Fat (g)	17	14	19	14	23.0 %
of which saturates (g)	11	9.4	13	9.4	52.6 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	40	34	46	34	14.8 %
of which sugars (g)	7.1	6.1	8.1	6.1	7.6 %
Added sugars (g)	5.97	5.07	6.78	5.07	
Fibre (g)	2.3	1.9	2.6	1.9	8.7 %
Protein (g)	7.2	6.1	8.1	6.1	13.6 %
Salt (g)	1.2	0.99	1.3	0.99	18.5 %
Sodium (g)	0.47	0.40	0.53	0.40	18.5 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 85.0g - \*\*\*Weight of a portion of baked product: 74.8g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
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 21527-1

## 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 : 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

## INSTRUCTIONS FOR BAKING

	Grill arrangement (600 x 400)	12 items on a grill. Place the products in the paper moulds.
	Defrosting	approximately 45-60 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 16-18 min at 165-170°C, closed damper
	Cooling and rest on tray	15 min at room temperature

Note: 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	CHEP UK / 100x120 cm	Cases / pallet	70
Net weight / Gross weight of pallet	297.500 / 363.752 kg	Cases / layer	10
Total height	1527 mm	Layers / pallet	7

### Case

External dimensions (L x W x H)	398x288x195 mm	Volume (m3)	0.022 m <sup>3</sup>
Net weight of case	4.25 kg	Pieces / case	50
Gross weight of case	4.721 kg	Bags / case	2

### Bag

Net weight of bag	2.125 kg	Pieces / bag	25
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Additional components in the case	Y	Y = yes N = no
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## FOR ANY INFORMATION / CONTACT

Address: Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - [www.bridor.com](http://www.bridor.com)

e-mail: [exportsales@groupeleduff.com](mailto:exportsales@groupeleduff.com)

For the UK, imported by : Bridor UK Ltd, J4 - Camberley, 15 Doman Rd, Camberley GU15 3LB - UK