

HAND BRAIDED MAXI BRIOCHE

WEIGHT : 2 500 g (5.51 lbs) e

COMPOSITION:

Unbleached, Unbromated Wheat Flour Sourdough (Unbleach Unbromated Wheat Flour, Water), 13% Concentrated Butter, Sugar Eggs, Invert Sugar Syrup, Creme Fraiche, Rhum, Water, Yeast, Flavors (contains alcohol) Salt, Emulsifiers (Mono and Diglycérides of Fatty Acids, Sodium Stearoyl-2-lactylate).

Sugar nibs : Sugar, Cocoa Butter.

Contains : Wheat, Eggs, Milk.

ALLERGENS : Gluten – Œufs - Lait

PRESERVATION

Best before date	1 year
Warehouse guarantee	8 months
Preservation	-18°C / after defrosting, at room temperature
Conditions of use	Defreeze before eating Do not refreeze Eat in the 15 days after opening

NUTRITION FACT (PER SERVING SIZE OF 50G) (WITH TOLERANCE FDA)

CHARACTERISTICS	SPECIFICATIONS
Calories	170 kcal
Total fat	5 g
Saturated fat	2 g
Trans fat	0 g
Cholesterol	38 mg
Sodium	191 mg
Total carbohydrate	28 g
Dietary fiber	1 g
Total sugars	7 g
Included added sugars	7 g
Protein	4 g
Vitamin D	0 mg
Calcium/Iron/Potassium	10 mg/0,5 mg/55 mg

CHARACTERISTICS MICROBIOLOGICAL ACCORDING TO CRITERION FCD 7,5

GERMES	TOLERANCES
Mesophilic aerobic bacteria	< 10 000 / 1g
Yeasts	< 500 / 1g
Mold	< 500 / 1g
Escherichia coli	< 10 / 1g
Salmonella	Absence / 25g
Bacillus cereus	< 100g / 1g
Listeria monocytogenes	Absence / 25g

* Percent Daily values are based on a 2,000 calorie diet. Your daily values may be right.

SAS Brioches Fonteneau

Commercial administration and head office:
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Contacts

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PHYSICAL CHEMISTRY CHARACTERISTICS

CHARACTERISTICS	SPECIFICATIONS	METHOD REFERENCES
Humidity	25 % ± 3	Arrêté of 08/09/77
Type of fat	Butter	NF T60-234 / ISO 5508/5509 CPG

FOOD SAFETY

CHARACTERISTICS	SPECIFICATIONS	REGULATION
Pesticides	CONFORM	Directive 86/363/CEE
Métaux lourds	CONFORM	Regulation CE N°1881/2006
Allergènes	CONFORM	Directive 2007/68/CE of 27/11/07
OGM	ABSENCE	Regulation CE 1829/2003 and 1830/2003
Ionisation	ABSENCE	Directive 1999/2/CE of 22/02/1999

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	COLOUR	SMELL AND TASTE	TEXTURE
Rectangular braid brioche wit coated sugar on top	Crumb : light yellow Crust : golden not too pale or too dark	Soft and buttery	Open crumb

PACKAGING

	UVC	BOX	PALLET
GENCOD	3279840005347	13279840005344	-
PCB	1	1	98 (14 layers of 7 boxes)
Net weight (kg)	2,5	2,5	245
Gross weight (kg)	2,867	3,167	331
Dimensions in cm (L, l, H)	72 - 15 - 12	71 - 19 - 14,5	120 - 100 - 15

Packaging composition : bag in polyethylene

Type of closing : clip

Baked product with pulverization of alcohol before packaging