

# 527060 - Chocolate Avalanche Pastry RTB



An irresistible combination of harmonic, delicious tastes for the ultimate chocolate indulgence. Pure butter dough creates the perfect flaky cover for a milk chocolate filling with delicate nutty flavors, providing comfort and the ultimate satisfaction to every sweet desire. In combination with its unique shape, our Chocolate Avalanche is a true delight for all senses.



## MARKETING

An irresistible combination of harmonic, delicious tastes for the ultimate chocolate indulgence. Pure butter dough creates the perfect flaky cover for a milk chocolate filling with delicate nutty flavors, providing comfort and the ultimate satisfaction to every sweet desire.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
52706		10057483527064		70/4.1 OZ		
Brand	Brand Owner		GPC Description			
Bridor	Bridor USA Inc.		Pies/Pastries - Sweet (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
19.42 LBR	17.75 LBR	No	Canada	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11 INH	15 INH	10.1 INH	0.96 FTQ	10x06	176 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

## HANDLING SUGGESTIONS

Shelf life cooked product : 2 days at ambient temperature-----

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - C
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## Nutrition Facts

1 Servings per container	
<b>Serving Size</b>	<b>95.0 GR</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>460</b>
% Daily Value*	
<b>Total Fat</b> 26 g	<b>33%</b>
Saturated Fat 15 g	<b>75%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 60 mg	<b>20%</b>
<b>Sodium</b> 340 mg	<b>15%</b>
<b>Total Carbohydrates</b> 51 g	<b>19%</b>
Dietary Fiber 2 g	<b>7%</b>
Total Sugars 25 g	
Includes 23 g Added Sugars	<b>%</b>
<b>Protein</b> 8 g	
Vitamin D 1 mcg	6%
Calcium 60 mg	4%
Iron 2 mg	10%
Potassium 169 mg	4%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## INGREDIENTS

MILK CHOCOLATE (SUGAR, COCOA BUTTER, UNSWEETENED CHOCOLATE, WHOLE MILK POWDER, SOY LECITHIN, NATURAL VANILLA EXTRACT), UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTER (CREAM), WATER, EGGS, YEAST, SUGAR, PARTIALLY SKIMMED MILK (MILK, VIT.A PALMITATE, VIT. D3), SALT, WHEAT GLUTEN, FOOD ENZYMES (XYLANASE, AMYLASE), ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.

Bridor

## 527060 - Chocolate Avalanche Pastry RTB

An irresistible combination of harmonic, delicious tastes for the ultimate chocolate indulgence. Pure butter dough creates the perfect flaky cover for a milk chocolate filling with delicate nutty flavors, providing comfort and the ultimate satisfaction to every sweet desire. In combination with its unique shape, our Chocolate Avalanche is a true delight for all senses.



### PREPARATION & COOKING SUGGESTIONS

Thaw at room temp for 40-50 mins. Bake in convection oven for 18-22 mins at 351 degrees F)

### SERVING SUGGESTIONS

SNACK, DESSERT, BREAKFAST

### MORE INFORMATION