

406480 - Chocolate Twist Large RTB



RTB LARGE CHOCOLATE TWIST 3.2 OZ Our signature Viennese collection has been crafted in the spirit and tradition of French pastry-making. Among other significant French techniques, we gently work the dough, allowing the yeast to have necessary time to ferment. This is key to obtaining a superior product that delivers premium taste.



MARKETING

RTB LARGE CHOCOLATE TWIST 3.2 OZ Inspired by our French heritage, these pure butter American made Viennese pastries are perfect for consumers' breakfast tables or in your coffee or pastry shop.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
40648	03419280078734	70/3.2 OZ				
Brand	Brand Owner	GPC Description				
Bridor	Bridor USA Inc.	Pies/Pastries - Sweet (Frozen)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
15.1 LBR	14 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.4 INH	11.4 INH	9.8 INH	1 FTQ	10x08	261 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 : 1 day(s) Location shelf life cooked product : AMBIENT AIR Freezer shelf life :365 day(s) Recommended shelf conditions cooked product :Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption. Freezing recommendations :Store in original packaging at stable recommended storage conditions. Storage temperature of freezer :Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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 - MC
- Molluscs - N
- Peanuts - N
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

Nutrition Facts

70 Servings per container	
Serving Size	76 grams
Amount Per Serving	
Calories	380
	% Daily Value*
Total Fat 17 g	22%
Saturated Fat 10 g	50%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 310 mg	13%
Total Carbohydrates 50 g	18%
Dietary Fiber 3 g	11%
Total Sugars 22 g	
Includes 20 g Added Sugars	40%
Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 62 mg	4%
Iron 2 mg	10%
Potassium 64 mg	2%

* 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

WATER, UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, FERROUS SULPHATE, NIACINAMIDE, THIAMIN MONONITRAT, RIBOFLAVIN, FOLIC ACID), CHOCOLATE (SUGAR, COCOA MASS, COCOA BUTTER, FAT REDUCED COCOA, SOY LECITHIN, NATURAL VANILLA FLAVOR), BUTTER (CREAM), SUGAR, YEAST, EGGS, MODIFIED POTATO STARCH, SALT, WHEY POWDER, WHEAT GLUTEN, NON FAT DRY MILK, FOOD ENZYMES (AMYLASES, XYLANASES), CALCIUM ACETATE, TETRASODIUM DIPHOSPHATE, DISODIUM PHOSPHATE, ASCORBIC ACID, CARROT EXTRACT, NATURAL FLAVOR, TURMERIC, PAPRIKA EXTRACT. CONTAINS : WHEAT, MILK, EGGS AND SOY. MAY CONTAIN: SESAME, TREE NUTS.

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PREPARATION & COOKING SUGGESTIONS

THAWING WHERE ROOM TEMPERATURE
TIME 30-45 MIN
TEMPERATURE 20°C (68°F)
PROOFING HUMIDITY NOT REQUIRED
BAKING OVEN TYPE CONVECTION
TIME 16-17 MIN
TEMPERATURE 165°C (329°F)
PRECAUTIONS COOKING MAY VARY ACCORDING TO OVEN MODEL
Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for minimum 2 minutes.

SERVING SUGGESTIONS

Perfect for Grab & GO display case, you can cut it in half before making to make 2 pieces

MORE INFORMATION