



**FROZEN READY TO BAKE FINE BUTTER
MINI CUSTARD EXTRAVAGANT 40G
BRIDOR LES MINI GOURMANDES**
Leavened puff pastry filled

| | | | |
|-----------------|----------------------|----------------------------|-------------------|
| Product code | 32330 | Brand | BRIDOR |
| EAN code (case) | 3419280015944 | Customs declaration number | 1905 90 70 |
| EAN code (bag) | | Manufactured in | France |

*Delectable mini viennese pastries in various shapes and multiple flavours.
A delectable mini pastry with a delicious confectioners custard filling.*

CHARACTERISTICS AND COMPOSITION

| | | |
|---|----------------|-----------------|
| Frozen Product : | Length | 5.5 cm ± 0.5 cm |
| | Width | 5.0 cm ± 1.0 cm |
| | Height | 3.0 cm ± 0.5 cm |
| Baked Product : <i>(indicative information)</i> | Average weight | 35g |
| | Length | 7.5 cm ± 1.0 cm |
| | Width | 7.0 cm ± 1.0 cm |
| | Height | 4.0 cm ± 1.0 cm |



Serving suggestion

Ingredients: **WHEAT** flour, pastry cream 25% (water, sugar, modified starch, **EGGS**, whole **MILK** powder, skimmed **MILK** powder, stabilizers (calcium lactate, tetrasodium diphosphate, disodium phosphate), non-hydrogenated vegetable oil (coconut), glucose syrup, turmeric extract, salt, emulsifier (lactic acid esters of mono- and diglycerides of fatty acids), natural flavouring (**MILK**), carrot extract, fine butter (**MILK**) 17%, water, yeast, sugar, **EGGS**, salt, **WHEAT** gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).
Barn laid eggs.

For allergens, including cereals containing gluten, see ingredients in capital letters.
May contain traces of: sesame seeds, soya, nuts.

Enzymes are technological aids and may not be reported in baked products.

| | | | | | |
|---------------------|--------------------------|---|------------------|---|-------------------|
| 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) | 1,254 | 501 | 1,424 | 501 | 6.7 % |
| Energy (kcal) | 300 | 120 | 340 | 120 | 6.7 % |
| Fat (g) | 15 | 6 | 17 | 6 | 9.6 % |
| of which saturates (g) | 9.6 | 3.8 | 11 | 3.8 | 21.5 % |
| of which trans fatty acids (g) | 0 | 0 | 0 | 0 | |
| Carbohydrate (g) | 34 | 14 | 39 | 14 | 5.9 % |
| of which sugars (g) | 8.3 | 3.3 | 9.4 | 3.3 | 4.1 % |
| Fibre (g) | 1.7 | 0.7 | 2 | 0.7 | 3.1 % |
| Protein (g) | 6.2 | 2.5 | 7 | 2.5 | 5.5 % |
| Salt (g) | 0.8 | 0.32 | 0.91 | 0.32 | 6.0 % |
| Sodium (g) | 0.32 | 0.13 | 0.37 | 0.13 | 6.0 % |

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 40.0g - ***Weight of a portion of baked product: 35.2g

| MICROBIOLOGICAL CHARACTERISTICS | Targets | Tolerances | Methods of analysis |
|---------------------------------|---------------------|---------------------|---------------------|
| Aerobic mesophilic total count | < 100,000 cfu/g | < 1,000,000 cfu/g | ISO 4833-2 |
| Escherichia coli | < 10 cfu/g | < 100 cfu/g | ISO 16649-2 |
| Salmonella | not detected in 25g | not detected in 25g | BRD 07/11-12/05 |
| Staphylococcus aureus | < 100 cfu/g | < 1,000 cfu/g | NF V08-057-1 |
| 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 21527-2 |

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 during 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

INSTRUCTIONS FOR BAKING

| | | |
|---|------------------------------|---|
|  | Tray arrangement (600 x 400) | 24 items on a tray |
|  | Defrosting | approximately 30-45 min at room temperature |
| | Preheating oven | 190°C |
|  | Baking (in ventilated oven) | approximately 14-15 min at 165-170°C, open damper |
|  | Cooling and rest on tray | 15 min at room temperature |

Nota: 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

PACKAGING

Pallet

| | | | |
|-------------------------------------|-------------------------|-----------------|----|
| Pallet type / Dimensions | EURO NIMP15 / 80x120 cm | Cases / pallet | 64 |
| Net weight / Gross weight of pallet | 460.800 / 514.499 kg | Cases / layer | 8 |
| Total height | 2110 mm | Layers / pallet | 8 |

Case

| | | | |
|---------------------------------|----------------|---------------|----------------------|
| External dimensions (L x W x H) | 390x290x245 mm | Volume (m3) | 0.028 m ³ |
| Net weight of case | 7.2 kg | Pieces / case | 180 |
| Gross weight of case | 7.599 kg | Bags / case | 3 |

Bag

| | | | |
|-----------------------------------|--------|--------------|-------------------|
| Net weight of bag | 2.4 kg | Pieces / bag | 60 |
| Additional components in the case | | N | Y = yes N = no |

FOR ANY INFORMATION / CONTACT

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