



TECHNICAL SHEET

# MINI APPLE TURNOVER 40g - fine butter - raw frozen - BRIDOR

Product code	<b>32924</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280020290</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*The delicious viennese pastries are made with a recipe rich in butter for meltingly soft texture and an intense taste.*

*This apple turnover has a unique taste, both sweet and sour. A classic Viennese pastry that's sure to delight the taste buds.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	8.5 cm ± 0.5 cm
	Width	6.5 cm ± 0.5 cm
	Height	2.0 cm ± 0.5 cm

<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	34g
	Length	7.0 cm ± 1.0 cm
	Width	6.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, apple compote 32% (apple puree, sugar), fine butter (**MILK**) 19%, water, egg wash (**EGGS**), salt. 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.*

Despite all the care taken in the preparation of our products, presence of seed fragment is not excluded.

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)	1,296	519	1,525	519	7.1 %
Energy (kcal)	310	124	365	124	7.1 %
Fat (g)	16	6.3	19	6.3	10.4 %
of which saturates (g)	10	4.1	12	4.1	23.6 %
of which trans fatty acids (g)	0	0	0.509	0	
Carbohydrate (g)	36	15	43	15	6.4 %
of which sugars (g)	12	4.7	14	4.7	6.0 %
Fibre (g)	2.2	0.9	2.6	0.9	4.1 %
Protein (g)	4.4	1.8	5.2	1.8	4.1 %
Salt (g)	0.69	0.28	0.81	0.28	5.3 %
Sodium (g)	0.28	0.11	0.33	0.11	5.3 %

\* 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: 34.0g

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	absence in 25g	absence 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	absence in 25g	absence in 25g	AES 10/3-09/00
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 45-60 min at room temperature
	Preheating oven	210°C
	Baking (in ventilated oven)	approximately 15-16 min at 195-200°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.bridordefrance.tv](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	652.800 / 710.739 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 m³
Net weight of case	10.2 kg	Pieces / case	255
Gross weight of case	10.666 kg	Bags / case	1

### Bag

Net weight of bag	10.2 kg	Pieces / bag	255
Additional components in the case	N	Y = yes N = no	

## 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)