



TECHNICAL SHEET

FROZEN READY TO BAKE FINE BUTTER ASSORTMENT OF MINI FRIANDISES BRIDOR LES MINI GOURMANDES

Product code	36822	Brand	BRIDOR
EAN code (case)	3419280041844	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

Delectable mini viennese pastries in various shapes and multiple flavours.

A mix of 4 mini-viennoiseries with original shapes made using a variety of mouth-watering recipes. The mix is composed of: a Mini Raspberry Roll, a Mini Chocolate Twist, A Mini Praliné Finger, and a Mini Triangle with Vanilla.

CHARACTERISTICS AND COMPOSITION

- 50 Mini Chocolate Twist 28g**
- 50 Mini Madagascar Vanilla Custard Triangle 40g**
- 50 Mini Raspberry Extravagant 35g**
- 50 Mini Praline Finger 35g**



Serving suggestion

Ingredients: Madagascar Vanilla Custard Triangle: WHEAT flour, pastry cream 25% (water, sugar, maize starch, EGGS, whole MILK powder, whey powder (MILK), skimmed MILK powder, thickener (sodium alginate), EGG albumin powder, turmeric extract, Madagascar vanilla 0.03%, natural flavouring, salt, acidity regulator (citric acid), carrot extract), fine butter (MILK) 14%, water, crêpe dentelle (WHEAT flour, sugar, concentrated butter (MILK), sunflower oil, skimmed MILK powder, BARLEY malt flour, salt), yeast, sugar, EGGS, salt, WHEAT gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

Raspberry Extravagant: WHEAT flour, water, fine butter (MILK) 14%, sugar, raspberries 9%, yeast, glucose-fructose syrup, EGGS, salt, non-hydrogenated palm oil, WHEAT gluten, thickeners (pectin, sodium alginate), acidity regulators (citric acid, tricalcium phosphate), concentrated red fruits juice, flavourings, preservative (potassium sorbate), colour (carmines), flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

Praline Finger: WHEAT flour, water, fine butter (MILK) 13%, praline and hazelnuts dough 8% (sugar, HAZELNUTS 2%, ALMONDS 2%, stabilizer (sorbitol), emulsifier (SOYA lecithin)), sugar, caramelized toasted hazelnuts 6% (HAZELNUTS 3%, sugar, glucose syrup), yeast, EGGS, maize starch, egg wash (EGGS, water), salt, WHEAT gluten, whey powder (MILK), whole MILK powder, skimmed MILK powder, thickener (sodium alginate), EGG albumin powder, turmeric extract, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), natural flavouring, acidity regulator (citric acid), carrot extract.

Chocolate Twist: WHEAT flour, water, fine butter (MILK) 12%, chocolate chips 11% (sugar, cocoa mass, cocoa butter, fat-reduced cocoa, emulsifier (SOYA lecithin)), sugar, EGGS, yeast, maize starch, salt, WHEAT gluten, whey powder (MILK), whole MILK powder, skimmed MILK powder, thickener (sodium alginate), EGG albumin powder, turmeric extract, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), natural flavouring, acidity regulator (citric acid), carrot extract.

Barn laid eggs.

For allergens, including cereals containing gluten, see ingredients in capital letters.

May contain traces of: other nuts, sesame seeds.

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 shell 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	N	

Nutritional values per 100g	Frozen Mix	Baked Mix	% RI* per serving** of baked mix
Energy (kJ)	1,269	1,432	5.8 %
Energy (kcal)	303	341	5.8 %
Fat (g)	13	15	7.4 %
of which saturates (g)	8	9	15.3 %
of which trans fatty acids (g)	0	0	0.0 %
Carbohydrate (g)	39	44	5.8 %
of which sugars (g)	14	16	5.9 %
Fibre (g)	2.2	2.5	3.4 %
Protein (g)	6.3	7.1	4.8 %
Salt (g)	0.83	0.93	5.3 %
Sodium (g)	0.33	0.37	5.3 %

* Reference intake for an average adult (8400 kJ / 2000 kcal)- **Weight of a portion of baked product: 30.6g

Nutritional values per 100g of frozen product	Mini Chocolate Twist 28g	Mini Madagascar Vanilla Custard Triangle 40g	Mini Praline Finger 35g	Mini Raspberry Extravagant 35g
Energy (kJ)	1,291	1,268	1,347	1,294
Energy (kcal)	308	302	322	309
Fat (g)	14	13	15	13
of which saturates (g)	8.7	7.9	7.3	8.1
of which trans fatty acids (g)	0	0	0	0
Carbohydrate (g)	38	39	39	41
of which sugars (g)	13	11	14	17
Fibre (g)	2.5	1.7	2.3	2.4
Protein (g)	6.3	6.5	6.5	5.7
Salt (g)	0.87	0.88	0.76	0.8
Sodium (g)	0.35	0.35	0.30	0.32

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)	20 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 13-15 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.bridordefrance.tv

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	441.600 / 502.311 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	6.9 kg	Pieces / case	200
Gross weight of case	7.409 kg	Bags / case	4

Bag

Mini Chocolate Twist 28g	Net weight of bag	1.400 kg	Bags / case	1	Pieces / bag	50
Mini Madagascar Vanilla Custard Triangle 40g	Net weight of bag	2.000 kg	Bags / case	1	Pieces / bag	50
Mini Raspberry Extravagant 35g	Net weight of bag	1.750 kg	Bags / case	1	Pieces / bag	50
Mini Praline Finger 35g	Net weight of bag	1.750 kg	Bags / case	1	Pieces / bag	50

Additional components in the case	Y	Y = yes N = no
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FOR ANY INFORMATION / CONTACT

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