



**FROZEN READY TO BAKE BUTTER  
CHARENTES-POITOU (PDO) LUNCH APPLE  
TURNOVER 40G BRIDOR UNE RECETTE  
LENÔTRE PROFESSIONNELS**



Product code	<b>30227</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280001282</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*The best of Viennese pastries available to professionals in the hotel and restaurant sector.*

*Une Recette Lenôtre Professionnel apple turnovers offer a unique taste with their delicious compote made with apple chunks.*

**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> <i>(indicative information)</i>	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, Charentes-Poitou PDO butter (**MILK**) 26%, apples 20%, water, apple puree 7%, sugar, glucose-fructose syrup, egg wash (**EGGS**), salt, maize starch, **WHEAT** gluten, thickener (pectin), acidity regulator (citric acid), antioxidant (ascorbic acid), vanilla powder, emulsifier (sunflower lecithin).  
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	% RI*	Baked product	% RI*
Energy (kJ)	1,422	16.9 %	1,629	19.4 %
Energy (kcal)	341	17.1 %	391	19.5 %
Fat (g)	22	31.0 %	25	35.6 %
of which saturates (g)	15	72.8 %	17	83.7 %
of which trans fatty acids (g)	0.469		0.539	
Carbohydrate (g)	31	12.0 %	36	13.8 %
of which sugars (g)	9.7	10.8 %	11	12.4 %
Fibre (g)	1.8		2.1	
Protein (g)	3.9	7.7 %	4.4	8.9 %
Salt (g)	0.85	14.2 %	0.98	16.4 %
Sodium (g)	0.34		0.39	

\* Reference intake for an average adult (8400 kJ / 2000 kcal)

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 100,000 cfu/g	< 1 000 000 cfu/g	ISO 48332
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

## 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.

## 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 17-18 min at 195-200°C, open damper
	Cooling and rest on tray	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 / 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 m <sup>3</sup>
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
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Additional components in the case	N	(Y = yes / N = no)
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## FOR ANY INFORMATION / CONTACT

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