



TECHNICAL SHEET

FROZEN READY TO BAKE FINE BUTTER APPLE TURNOVER 105G BRIDOR LES SAVOUREUX

Product code	30228	Brand	BRIDOR
EAN code (case)	3419280000827	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

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

Frozen Product :	Length	13.0 cm ± 1.0 cm
	Width	8.5 cm ± 0.5 cm
	Height	2.5 cm ± 0.5 cm
Baked Product :	Average weight	93g
(indicative information)	Length	11.5 cm ± 1.0 cm
	Width	9.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm



Serving suggestion

Ingredients: apple compote 38% (apple puree 32%, sugar), **WHEAT** flour, fine butter (**MILK**) 21%, water, egg wash (**EGGS**), salt.

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	N	

Nutritional values per 100g	Frozen product	% RI*	Baked product	% RI*
Energy (kJ)	1,305	15.5 %	1,440	17.1 %
Energy (kcal)	312	15.6 %	345	17.2 %
Fat (g)	17	24.6 %	19	27.3 %
of which saturates (g)	11	55.9 %	12	62.0 %
of which trans fatty acids (g)	0.472		0.523	
Carbohydrate (g)	35	13.3 %	38	14.8 %
of which sugars (g)	14	15.0 %	15	16.7 %
Fibre (g)	2.1		2.4	
Protein (g)	3.8	7.7 %	4.2	8.5 %
Salt (g)	0.6	9.9 %	0.66	11.0 %
Sodium (g)	0.24		0.26	

* 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 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)	12 items on a tray
	Defrosting	approximately 45-60 min at room temperature
	Preheating oven	210°C
	Baking (in ventilated oven)	approximately 19-20 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

PACKAGING

Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	96
Net weight / Gross weight of pallet	504.000 / 562.646 kg	Cases / layer	8
Total height	1950 mm	Layers / pallet	12

Case

External dimensions (L x W x H)	390x290x150 mm	Volume (m3)	0.017 m ³
Net weight of case	5.25 kg	Pieces / case	50
Gross weight of case	5.565 kg	Bags / case	1

Bag

Net weight of bag	5.25 kg	Pieces / bag	50
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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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