



**FROZEN READY TO BAKE FINE BUTTER  
CUSTARD EXTRAVAGANT 90G BRIDOR  
LES MAXI GOURMANDES**  
Leavened puff pastry filled

Product code	<b>32063</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280014671</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*A unique experience of pleasure with creative, generous sized viennese pastries.  
A delectable pastry with a delicious confectioners custard filling.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	9.5 cm ± 1.0 cm
	Width	6.5 cm ± 1.5 cm
	Height	3.5 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	81g
	Length	11.5 cm ± 1.5 cm
	Width	8.0 cm ± 1.5 cm
	Height	4.5 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, pastry cream 22% (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**) 18%, 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	% RI*	Baked product	% RI*
Energy (kJ)	1,310	14.0 %	1,409	15.1 %
Energy (kcal)	313	14.1 %	337	15.2 %
Fat (g)	16	20.0 %	17	21.9 %
of which saturates (g)	9.9	44.5 %	11	49.5 %
of which trans fatty acids (g)	0.408		0.448	
Carbohydrate (g)	35	11.9 %	38	13.2 %
of which sugars (g)	8	8.0 %	8.8	8.8 %
Fibre (g)	1.8		1.9	
Protein (g)	6.3	11.4 %	6.9	12.4 %
Salt (g)	0.83	12.3 %	0.91	13.7 %
Sodium (g)	0.33		0.36	

\* 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)	12 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 16-17 min at 165-170°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	403.200 / 456.131 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	6.3 kg	Pieces / case	70
Gross weight of case	6.687 kg	Bags / case	2

### Bag

Net weight of bag	3.15 kg	Pieces / bag	35
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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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