



TECHNICAL SHEET

FROZEN READY TO BAKE FINE BUTTER MINI CINNAMON SWIRL 35G BRIDOR MINI GOURMANDES

Product code **32157**
EAN code (case) **03419280015210**
EAN code (bag)

Brand **BRIDOR**
Customs declaration number **1905 90 70**
Manufactured in **France**

Delectable mini viennese pastries in various shapes and multiple flavours.

The traditional raisin-bun shape with a cinnamon cream filling, for a subtly spicy taste that goes perfectly with its crispy, golden texture.

CHARACTERISTICS AND COMPOSITION

Frozen product: Length: 6.0 cm $\pm$ 1.0 cm
Width: 5.5 cm $\pm$ 1.0 cm
Height: 2.5 cm $\pm$ 0.5 cm

Baked product: Average weight: 30g (indicative information)
Length: 7.5 cm $\pm$ 1.0 cm
Width: 6.5 cm $\pm$ 1.0 cm
Height: 2.5 cm $\pm$ 0.5 cm



Serving suggestion

Ingredients: water, **WHEAT flour**, sugar, **BUTTER** 11%, **EGGS**, yeast, modified starch, **powdered WHEY**, salt, invert sugar syrup, **skimmed MILK powder**, cinnamon 0.3%, **wheat GLUTEN**, anti-caking agent (calcium phosphate), stabilizers (calcium acetate, tetrasodium diphosphate, disodium phosphate), enzymes (amylases, hemicellulases), fruit and plant extract (carrot, paprika, turmeric), flour treatment agent (ascorbic acid), natural flavouring.

Contains: dairy products, eggs, gluten.

May contain: traces of nuts, traces of soya.

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) / (kcal)	1098 / 261	13.1 %	1314 / 313	15.7 %
Fat (g)	9.8	14.0 %	12.0	17.1 %
of which saturates (g)	6.2	31.0 %	7.3	36.5 %
Carbohydrate (g)	38	14.6 %	45	17.3 %
of which sugars (g)	16.0	17.8 %	18.0	20.0 %
Fibre (g)	1.4	5.6 %	1.6	6.4 %
Protein (g)	4.6	9.2 %	5.4	10.8 %
Salt (g)	0.68	11.3 %	0.80	13.3 %

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

Microbiological characteristics	Targets	Tolerances	Methods of analysis laboratory
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	AES 10/4-05/04
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 ufc/g	ISO 21527-1



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STORAGE AND SHELF LIFE

Date of minimum durability date: 270 days (9 months) from the date indicated on the packaging.

Store at -18°C or below before use. **DO NOT REFREEZE ONCE THAWED.**

Storage conditions:

- * 24h in the 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

INSTRUCTIONS FOR BAKING

	Tray arrangement (600 x 400)	24 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	175-180°C
	Baking (in ventilated oven)	approximately 14-15 min at 170-175°C, open damper

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 / 80 x 120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	582.400 kg / 640 kg	Cases / layer	8
Total height	2.10 m	Layers/ pallet	8

Case

External dimensions (L x W x H)	388 x 298 x 244 mm	Volume (m³)	0.029
Net weight of case	9.100 kg	Pieces / case	260
Gross weight of case	9.561 kg	Bags / case	4

Bag

Net weight of bag	2.275 kg	Pieces / bag	65
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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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