



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

| | | | |
|-----------------|----------------------|----------------------------|-------------------|
| Product code | 32232 | Brand | BRIDOR |
| EAN code (case) | 3419280015500 | Customs declaration number | 1905 90 70 |
| EAN code (bag) | | Manufactured in | France |

Delectable mini viennese pastries in various shapes and multiple flavours.

A moment of pure pleasure thanks to 4 indulgent and generous Mini Viennese Pastries: Mini Chocolate Twist, Mini Cinnamon Swirl, Mini Custard Extravagant and Mini Cranberries Twist.

CHARACTERISTICS AND COMPOSITION

- 35 Mini Cinnamon Swirl 35g**
- 35 Mini Chocolate Twist 28g**
- 35 Mini Cranberry Twist 30g**
- 35 Mini Custard Extravagant 40g**



Serving suggestion

Ingredients: Custard Extravagant: WHEAT flour, pastry cream (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) 17%, water, yeast, sugar, EGGS, salt, WHEAT gluten, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

Cinnamon Swirl: water, WHEAT flour, sugar, fine butter (MILK) 11%, EGGS, modified starch, yeast, egg wash (EGGS, water), whey powder (MILK), salt, invert sugar syrup, WHEAT gluten, skimmed MILK powder, cinnamon 0.3%, anti-caking agent (tricalcium phosphate), stabilizers (calcium acetate, tetrasodium diphosphate, disodium phosphate), flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), carrot extract, natural flavouring, turmeric extract, paprika extract.

Cranberry Twist: WHEAT flour, water, sugar, fine butter (MILK) 12%, cranberries 7%, yeast, EGGS, modified starch, salt, WHEAT gluten, whole MILK powder, skimmed MILK powder, sunflower oil, stabilizers (calcium lactate, tetrasodium diphosphate, disodium phosphate), non-hydrogenated vegetable oil (coconut), glucose syrup, turmeric extract, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), emulsifier (lactic acid esters of mono- and diglycerides of fatty acids), natural flavouring (MILK), 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), natural vanilla flavouring), sugar, yeast, EGGS, modified starch, salt, WHEAT gluten, whey powder (MILK), skimmed MILK powder, stabilizers (calcium acetate, tetrasodium diphosphate, disodium phosphate), flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), carrot extract, natural flavouring, turmeric extract, paprika extract.

Barn laid eggs.

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

May contain traces of: sesame seeds, 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 | |

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

| Nutritional values per 100g | Frozen Mix | Baked Mix |
|--------------------------------|------------|-----------|
| Energy (kJ) | 1,218 | 1,412 |
| Energy (kcal) | 290 | 337 |
| Fat (g) | 12 | 14 |
| of which saturates (g) | 7.8 | 9 |
| of which trans fatty acids (g) | 0.305 | 0.353 |
| Carbohydrate (g) | 39 | 45 |
| of which sugars (g) | 14 | 16 |
| Fibre (g) | 1.9 | 2.2 |
| Protein (g) | 5.5 | 6.4 |
| Salt (g) | 0.72 | 0.84 |
| Sodium (g) | 0.29 | 0.34 |

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

| | Mini Chocolate Twist 28g | Mini Cinnamon Swirl 35g | Mini Cranberry Twist 30g | Mini Custard Extravagant 40g |
|---------------------------|-----------------------------|----------------------------|-----------------------------|---------------------------------|
| Energy | 310.44 | 263.97 | 291.18 | 299.56 |
| Energy | 1,300.78 | 1,108.98 | 1,223.82 | 1,253.55 |
| Fat | 14 | 9.8 | 10 | 15 |
| of which saturates | 8.52 | 6.15 | 6.62 | 9.59 |
| Carbohydrate | 39.35 | 38.44 | 43.75 | 34.41 |
| of which sugars | 14.59 | 16.05 | 18.46 | 8.25 |
| Fibre | 2.3 | 1.4 | 2.4 | 1.7 |
| Protein | 5.8 | 5 | 5 | 6.2 |
| Salt | 0.72 | 0.67 | 0.68 | 0.8 |

| 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 | 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 cfu/g | ISO 21527 |

STORAGE AND SHELF LIFE

Date of minimum durability: 270 days (9 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) | 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 | 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 | 446.880 / 541.674 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 | 4.655 kg | Pieces / case | 140 |
| Gross weight of case | 5.347 kg | Bags / case | 4 |

Bag

| | | | | | | |
|---------------------------------|-------------------|----------|-------------|---|--------------|----|
| Mini Cinnamon Swirl 35g | Net weight of bag | 1.225 kg | Bags / case | 1 | Pieces / bag | 35 |
| Mini Chocolate Twist 28g | Net weight of bag | 0.980 kg | Bags / case | 1 | Pieces / bag | 35 |
| Mini Cranberry Twist 30g | Net weight of bag | 1.050 kg | Bags / case | 1 | Pieces / bag | 35 |
| Mini Custard Extravagant 40g | Net weight of bag | 1.400 kg | Bags / case | 1 | Pieces / bag | 35 |

| | | |
|-----------------------------------|---|--------------------|
| Additional components in the case | N | (Y = yes / N = no) |
|-----------------------------------|---|--------------------|

FOR ANY INFORMATION / CONTACT

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