



**FROZEN READY TO BAKE FINE BUTTER  
ASSORTMENT OF MINI GOURMANDISES  
BRIDOR LES MINI GOURMANDES**  
Leavened puff pastry filled

Product code	<b>32232</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280015500</b>	Customs declaration number	<b>1901 20 00</b>
EAN code (bag)		Manufactured in	<b>France</b>

*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 25% (water, sugar, modified starch, **EGGS**, whole **MILK** powder, skimmed **MILK** powder, Stabilisers (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**, yeast, modified starch, salt, whey powder (**MILK**), inverted sugar syrup, **WHEAT** gluten, Stabilisers (calcium acetate, tetrasodium diphosphate, disodium phosphate), infused cinnamon 0.3%, skimmed **MILK** powder, carrot extract, turmeric extract, paprika extract, anti-caking agent (tricalcium phosphate), flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), natural flavouring.

**Cranberry Twist:** **WHEAT** flour, water, fine butter (**MILK**) 12%, canne sugar, cranberries 7%, sugar, yeast, **EGGS**, modified starch, salt, **WHEAT** gluten, whole **MILK** powder, skimmed **MILK** powder, sunflower oil, Stabilisers (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, pastry cream (water, sugar, modified starch, whey powder (**MILK**), Stabilisers (calcium acetate, tetrasodium diphosphate, disodium phosphate), skimmed **MILK** powder, carrot extract, turmeric extract, paprika extract, natural flavouring), fine butter (**MILK**) 12%, water, chocolate chips 11% (sugar, cocoa mass, cocoa butter, fat-reduced cocoa, emulsifier (**SOYA** lecithin), natural vanilla flavouring), 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, nuts.

*Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.*

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 Mix	Baked Mix	% RI* per serving** of baked mix
Energy (kJ)	1,207	1,442	5.6 %
Energy (kcal)	288	344	5.6 %
Fat (g)	12	15	6.8 %
of which saturates (g)	7.9	9.4	15.2 %
of which trans fatty acids (g)	0	0	0.0 %
Carbohydrate (g)	38	46	5.7 %
of which sugars (g)	14	17	6.1 %
Added sugars (g)	11.1	13.3	
Fibre (g)	2	2.4	3.1 %
Protein (g)	5.8	6.9	4.4 %
Salt (g)	0.74	0.89	4.8 %
Sodium (g)	0.30	0.36	4.8 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal)- \*\*Weight of a portion of baked product: 27.8g

Nutritional values per 100g of frozen product	Mini Chocolate Twist 28g	Mini Cinnamon Swirl 35g	Mini Cranberry Twist 30g	Mini Custard Extravagant 40g
Energy (kJ)	1,306	1,117	1,229	1,275
Energy (kcal)	312	266	292	305
Fat (g)	14	9.9	10	15
of which saturates (g)	8.6	6.2	6.6	9.7
of which trans fatty acids (g)	0	0	0	0
Carbohydrate (g)	39	38	44	35
of which sugars (g)	14	16	20	8.3
Fibre (g)	2.5	1.5	2.4	1.8
Protein (g)	6	5.2	5.3	6.4
Salt (g)	0.75	0.72	0.68	0.8
Sodium (g)	0.30	0.29	0.27	0.32

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
Bacillus cereus	< 100 cfu/g	< 1,000 cfu/g	AES 10/10-07/10
Listeria monocytogenes	not detected in 25g	not detected in 25g	AES 10/03-09/00
Moulds	< 1,000 cfu/g	< 10,000 cfu/g	ISO 21527-1

## 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 : 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

## 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	15 min 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.bridor.com](http://www.bridor.com)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	96
Net weight / Gross weight of pallet	446.880 / 509.156 kg	Cases / layer	8
Total height	1950 mm	Layers / pallet	12

### Case

External dimensions (L x W x H)	390x295x150 mm	Volume (m3)	0.017 m <sup>3</sup>
Net weight of case	4.655 kg	Pieces / case	140
Gross weight of case	5.008 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
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## FOR ANY INFORMATION / CONTACT

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