



TECHNICAL SHEET

**FROZEN READY TO BAKE FINE BUTTER
MINI CUSTARD EXTRAVAGANT 40G
BRIDOR MINI GOURMANDES**

Product code **32330**
EAN code (case) **03419280015944**
EAN code (bag)

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

*Delectable mini viennese pastries in various shapes and multiple flavours.
A delectable mini pastry with a delicious confectioner's custard filling.*

CHARACTERISTICS AND COMPOSITION

Frozen product: Length: 5.5 cm ± 0.5 cm
Width: 5.0 cm ± 1.0 cm
Height: 3.0 cm ± 0.5 cm

Baked product: Average weight: 35g
(indicative information) Length: 7.5 cm ± 1.0 cm
Width: 7.0 cm ± 1.0 cm
Height: 4.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT flour**, Pastry cream 25% (water, sugar, **EGGS**, modified starch, **whole MILK powder**, **skimmed MILK powder**, stabilizers (calcium lactate, tetrasodium diphosphate, disodium phosphate), vegetable oil (coco), glucose syrup, fruit and plant extract (turmeric and carrot), salt, emulsifier (lactic acid esters of mono- and diglycerides of fatty acids), **natural flavouring (MILK)**), **BUTTER** 17%, water, yeast, sugar, **EGGS**, salt, **wheat GLUTEN**, enzymes (amylases, hemicellulases), flour treatment agent (ascorbic acid).

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)	1262 / 302	15.1 %	1418 / 339	17.0 %
Fat (g)	15.0	21.4 %	17.0	24.3 %
of which saturates (g)	9.7	48.5 %	11.0	55.0 %
Carbohydrate (g)	35	13.5 %	39	15.0 %
of which sugars (g)	8.3	9.2 %	9.4	10.4 %
Fibre (g)	1.7	6.8 %	2.0	8.0 %
Protein (g)	5.7	11.4 %	6.4	12.8 %
Salt (g)	0.81	13.5 %	0.92	15.3 %

* 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: 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)	16 items on a tray
 Defrosting	approximately 30-45 min at room temperature
 Preheating oven	175-180°C
Baking (in ventilated oven)	approximately 15-16 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	460.800 kg / 517 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 (m ³)	0.029
Net weight of case	7.200 kg	Pieces / case	180
Gross weight of case	7.649 kg	Bags / case	3

Bag

Net weight of bag	2.400 kg	Pieces / bag	60
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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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