



TECHNICAL SHEET

# FROZEN FULLY BAKED GLUTEN FREE MADELEINE 30G BRIDOR

Product code **35430**  
EAN code (case) **03419280031746**  
EAN code (bag)

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

## CHARACTERISTICS AND COMPOSITION

Length : 7.5 cm  $\pm$  0.5 cm  
Width : 4.8 cm  $\pm$  0.5 cm  
Height : 3.7 cm  $\pm$  0.5 cm



Serving suggestion

Ingredients: **EGGS, BUTTER**, sugar, rice flour, whole-grain rice flour, potato starch, corn starch, millet flour, raising agents (sodium hydrogen carbonate, disodium diphosphate), thickener (xanthan gum), vanilla by-product.

Contains: dairy products, eggs.

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*
Energy (kJ) / (kcal)	1892 / 453	22.7 %
Fat (g)	26.0	37.1 %
of which saturates (g)	16.0	80.0 %
Carbohydrate (g)	48	18.5 %
of which sugars (g)	26.0	28.9 %
Fibre (g)	0.8	3.2 %
Protein (g)	6.3	12.6 %
Salt (g)	0.45	7.5 %

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

Microbiological characteristics	Targets	Tolerances	Methods of analysis laboratory
Aerobic mesophilic total count	< 5 000 cfu/g	< 50 000 cfu/g	ISO 48332
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	none in 25g	none 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
Yeast / mould	< 500 cfu/g	< 5 000 cfu/g	ISO 21527-1



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## STORAGE AND SHELF LIFE

Date of minimum durability: 365 days (12 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

## SERVING INSTRUCTIONS

Take the product out of the freezer, and bake **directly in its wrapping**.

	Baking (in traditional oven, excluding gas oven and stone oven)	approximately 8-10 min at 160°C
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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 / 80 x 120 cm	Cases / pallet	96
Net weight / Gross weight of pallet	144.000 kg / 209 kg	Cases / layer	8
Total height	1.70 m	Layers/ pallet	12

### Case

External dimensions (L x W x H)	401 x 301 x 129 mm	Volume (m <sup>3</sup> )	0.026
Net weight of case	1.500 kg	Pieces / case	50
Gross weight of case	1.884 kg	Bags / case	50

### Bag

Net weight of bag	0.030 kg	Pieces / bag	1
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Additional components in the case	N	(Y = yes / N = no)
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## FOR ANY INFORMATION / CONTACT

Address: Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - [www.bridordefrance.com](http://www.bridordefrance.com)

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