



TECHNICAL SHEET

FROZEN READY TO BAKE FINE BUTTER MIX MINI FRIANDISES

Viennese pastries

Product code **36822**
EAN code (case) **03419280041844**
EAN code (bag)

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

Delectable mini viennese pastries in various shapes and multiple flavours.

CHARACTERISTICS AND COMPOSITION

50 x Chocolat twist 28g
50 x Madagascar vanilla triangle 40g
50 x Rasperry roll 35g
50 x Praline finger 35g



Serving suggestion

Ingredients: Custard with Madagascar vanilla triangle: **WHEAT flour**, pastry cream 25% (water, sugar, corn starch, **EGGS**, **whole MILK powder**, **powdered WHEY**, **skimmed MILK powder**, thickener (sodium alginate), **EGG albumin powder**, turmeric extract, Madagascar vanilla 1%, natural flavouring, salt, acidity regulator (citric acid), carrot extract), **BUTTER** 14%, water, crêpe dentelle (**WHEAT flour**, sugar, **concentrated BUTTER**, sunflower oil, **dried skimmed MILK**, **BARLEY malt**, salt), yeast, sugar, **EGGS**, salt, **wheat GLUTEN**, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid)

Rasperry rolls: **WHEAT flour**, water, **BUTTER** 14%, sugar, raspberries 9%, yeast, glucose-fructose syrup, **EGGS**, salt, non-hydrogenated palm oil, thickeners (pectin, sodium alginate), **wheat GLUTEN**, colour (radish, blackcurrant and apple concentrate), acidity regulators (citric acid, tricalcium phosphate), concentrated red fruits, flavourings, preservative (potassium sorbate), flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid)

Praline finger: **WHEAT flour**, water, **BUTTER** 13%, PRALINE and HAZELNUTS dough 8% (sugar, **HAZELNUTS** 25%, **ALMONDS** 25%, stabilizer (sorbitol), emulsifier (**SOYA lecithin**)), sugar, caramelized toasted HAZELNUTS 6% (**HAZELNUTS** 50%, sugar, glucose syrup), yeast, **EGGS**, corn starch, salt, **powdered WHEY**, **wheat GLUTEN**, **whole MILK powder**, **EGG albumin powder**, **skimmed MILK powder**, thickener (sodium alginate), turmeric extract, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), natural flavouring, acidity regulator (citric acid), carrot extract

Chocolate twist: **WHEAT flour**, water, **BUTTER** 12%, Chocolate 11% (sugar, cocoa mass, cocoa butter, fat-reduced cocoa powder, emulsifier (**SOYA lecithin**)), sugar, **EGGS**, yeast, corn starch, salt, **powdered WHEY**, **whole MILK powder**, **wheat GLUTEN**, thickener (sodium alginate), **EGG albumin powder**, **skimmed MILK powder**, turmeric extract, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), natural flavouring, acidity regulator (citric acid), carrot extract

Contains: dairy products, eggs, nuts, soya, gluten.
May contain: traces of sesame seeds.

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: O Halal certified: N

Nutritional values per 100g	frozen mix	frozen custard with Madagascar vanilla triangle	frozen rasperry roll	frozen praline finger	frozen chocolate twist	baked mix
Energy (kJ) / (kcal)	1277 / 305	1223 / 291	1303 / 311	1338 / 320	1300 / 310	1529 / 365
Fat (g)	13.0	12.0	13.0	15.0	14.0	16.0
of which saturates (g)	8.0	7.8	8.2	7.4	8.7	9.5
Carbohydrate (g)	40	39	42	39	39	47
of which sugars (g)	14.0	11.0	17.0	14.0	14.0	17.0
Fibre (g)	2.2	1.7	2.4	2.3	2.5	2.6
Protein (g)	5.8	6.0	5.2	6.0	5.8	6.9
Salt (g)	0.77	0.83	0.81	0.72	0.72	0.92

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



TECHNICAL SHEET

FROZEN READY TO BAKE FINE BUTTER MIX MINI FRIANDISES

Viennese pastries

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

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)	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

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	441.600 kg / 499 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	6.900 kg	Gross weight of case	7.362 kg
		Pieces / case	200

Bag

Custard with Madagascar vanilla triangle 40g	Net weight of bag	2.000 kg	Bags / case	1	Pieces / bag	50
Raspberry roll 35g	Net weight of bag	1.750 kg	Bags / case	1	Pieces / bag	50
Praline finger 35g	Net weight of bag	1.750 kg	Bags / case	1	Pieces / bag	50
Chocolate twist 28g	Net weight of bag	1.400 kg	Bags / case	1	Pieces / bag	50

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

FOR ANY INFORMATION / CONTACT

Address: Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - www.bridordefrance.com

e-mail: exportsales@groupeleduff.com