TECHNICAL SHEET

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

Leavened puff pastry filled

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 25% (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**, yeast, modified starch, salt, whey powder (**MILK**), invert sugar syrup, **WHEAT** gluten, stabilizers (calcium acetate, tetrasodium diphosphate, disodium phosphate), 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, 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, pastry cream (water, sugar, modified starch, whey powder (**MILK**), stabilizers (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 are technological aids and may not be reported in baked products.

GMO: without	Suitable for vegans	N	Kosher certified	N	*Y = yes*
Ionization: without	Suitable for vegetarians	Y	Halal certified	Y	*N = no*

Nutritional values per 100g	Frozen Mix	Baked Mix	% RI* per serving** of baked mix
Energy (kJ)	1,218	1,455	5.6 %
Energy (kcal)	290	347	5.6 %
Fat (g)	12	15	6.8 %
of wich saturates (g)	7.8	9.3	15.1 %
of which trans fatty acids (g)	0	0	0.0 %
Carbohydrate (g)	39	46	5.7 %
of which sugars (g)	14	17	6.0 %
Fibre (g)	1.9	2.3	3.0 %
Protein (g)	5.5	6.6	4.3 %
Salt (g)	0.74	0.89	4.8 %
Sodium (g)	0.30	0.35	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)	1,302	1,109	1,224	1,254
Energy (kcal)	311	264	291	300
Fat (g)	14	9.8	10	15
of wich saturates (g)	8.5	6.2	6.6	9.6
of which trans fatty acids (g)	0	0	0	0
Carbohydrate (g)	39	38	44	34
of which sugars (g)	14	16	18	8.3
Fibre (g)	2.4	1.4	2.4	1.7
Protein (g)	5.8	5	5	6.2
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
Aerobic mesophilic total count	< 100,000 cfu/g	< 1,000,000 cfu/g	ISO 4833-2
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BRD 07/11-12/05
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	not detected in 25g	not detected in 25g	AES 10/03-09/00
Moulds	< 1,000 cfu/g	< 10,000 cfu/g	ISO 21527-2

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 during 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

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)	400x300x150 mm	Volume (m3)	0.018 m³
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

FOR ANY INFORMATION / CONTACT

Address: Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - www.bridor.com
e-mail: exportsales@groupeleduff.com