



TECHNICAL SHEET

FROZEN READY TO SERVE TRAY OF CLASSIC FLAVOURS MACARONS 12G BRIDOR LES DÉLICES

Product code	36173	Brand	BRIDOR
EAN code (case)	3419280036918	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

A collection of unique, elegant and modern pastries made from high-quality ingredients and following the precepts of French know-how.

A tray of deliciously tasty macarons with trendy flavours: Passion fruit, Vanilla, Chocolate, Raspberry, Caramel, Pistachio, Coffee, Lemon.

CHARACTERISTICS AND COMPOSITION

- 6 Lemon Macarons 12g
- 6 Caramel Macarons 12g
- 6 Raspberry Macarons 12g
- 6 Vanilla Macarons 12g
- 6 Chocolate Macarons 12g
- 6 Pistachio Macarons 12g
- 6 Coffee Macarons 12g
- 6 passion fruit Macarons 12g



Serving suggestion

Ingredients: icing sugar (sugar, potato starch), cream (cream (**MILK**)), **ALMOND** powder, **EGG** white, white chocolate (sugar, cocoa butter, whole **MILK** powder, skimmed **MILK** powder, emulsifier (**SOYA** lecithin)), sugar, salted butter caramel 1% (glucose syrup, salted butter (**MILK**), sweetened condensed **MILK**, water, sugar, salt), raspberry purée 1% (raspberry purée 0.9%, sugar), chocolate chips 1% (sugar, cocoa mass, cocoa butter, reduced-fat cocoa powder, emulsifier (**SOYA** lecithin), natural vanilla flavouring), lemon purée 0.9%, passion fruit purée 0.9% (passion fruit 0.8%, sugar), **PISTACHIO** flavoured paste 0.3% (sugar, sunflower oil, **ALMOND** pure paste, **PISTACHIO** paste 0.03%, natural flavouring (**NUTS**)), vanilla extract 0.3% (inverted sugar, glucose syrup, water, flavouring preparations (extract of vanilla tahitensis) 0.01%, vanilla seeds 0.003%, thickener (xanthan gum)), colours (plain caramel, lutein, copper complexes of chlorophyllins, carmine, curcumin), reduced-fat cocoa powder, coffee extract 0.1% (water, coffee 0.03%, sugar), caramel (sugar, water), coffee 0.09%, concentrated juices (concentrated beetroot juice, concentrated acerola juice, lemon juice), lemon juice from concentrate, natural raspberry flavouring with other natural flavourings, freeze-dried coffee 0.02%, Guérande Fleur de Sel salt, vanilla by-product

For allergens, including cereals containing gluten, see ingredients in capital letters.

May contain traces of: other nuts.

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

Despite all the care taken in the preparation of our products, presence of shell fragment is not excluded.

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

Nutritional values per 100g	Frozen Mix
Energy (kJ)	1,970
Energy (kcal)	470
Fat (g)	22
of which saturates (g)	7.5
of which trans fatty acids (g)	0
Carbohydrate (g)	58
of which sugars (g)	55
Added sugars (g)	52
Fibre (g)	3.0
Protein (g)	8.6
Salt (g)	0.15
Sodium (g)	0.06

* Reference intake for an average adult (8400 kJ / 2000 kcal)- **Weight of a portion of baked product: 12.0g

Nutritional values per 100g of frozen product	Caramel Macarons 12g	Chocolate Macarons 12g	Coffee Macarons 12g	Lemon Macarons 12g	Pistachio Macarons 12g	Raspberry Macarons 12g	Vanilla Macarons 12g	passion fruit Macarons 12g
Energy (kJ)	2,013	1,945	2,031	1,969	2,061	1,936	2,005	1,992
Energy (kcal)	480	465	485	470	492	462	479	476
Fat (g)	22	22	24	22	24	21	23	22
of which saturates (g)	7.3	7.7	8.4	7.0	8.0	6.6	8.0	6.9
of which trans fatty acids (g)	0	0.535	0.509	0	0	0	0	0
Carbohydrate (g)	61	56	57	58	59	58	58	59
of which sugars (g)	58	52	54	54	55	55	55	55
Fibre (g)	2.6	3.9	2.8	2.8	2.7	3.2	2.7	3.4
Protein (g)	8.3	8.7	8.9	8.6	8.7	8.6	8.6	8.7
Salt (g)	0.25	0.11	0.13	0.13	0.13	0.12	0.15	0.14
Sodium (g)	0.10	0.04	0.05	0.05	0.05	0.05	0.06	0.05

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Escherichia coli (44°C/g)	< 10 cfu/g	< 100 cfu/g	AES 10/06-01/08
Coagulase-positive staphylococci (37°C)	< 100 cfu/g	< 1,000 cfu/g	NF EN ISO 6888-2
Presumptive Bacillus cereus (30°C)	< 100 cfu/g	< 1,000 cfu/g	AES 10/10-07/10
Salmonella	not detected in 25g	not detected in 25g	MSRV 12/05-464 validated NF ISO 16140
Listeria monocytogenes	not detected in 25g	not detected in 25g	AES 10/03-09/00

STORAGE AND SHELF LIFE

Date of minimum durability: 365 days (12 months) from the date of freezing marked on the package.

Store at -18°C or below before use. DO NOT REFREEZE ONCE THAWED.

Storage conditions:

The products have to be kept in a chilled storage (at +4°C), during maximum 4 days before serving.

In the freezer at -18°C: until the date of minimum durability indicated on the packaging.

INSTRUCTIONS FOR BAKING

	Defrosting	Defrost for at least 4 hours at +4°C before serving
	Defrosting	Remove 30 minutes before serving.

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	250
Net weight / Gross weight of pallet	144.000 / 220.339 kg	Cases / layer	10
Total height	1450 mm	Layers / pallet	25

Case

External dimensions (L x W x H)	332x262x52 mm	Volume (m3)	0.005 m³
Net weight of case	0.576 kg	Pieces / case	48
Gross weight of case	0.771 kg	Bags / case	1

Bag

Lemon Macarons 12g	Net weight of bag	0.072 kg	Bags / case	1	Pieces / bag	6
Caramel Macarons 12g	Net weight of bag	0.072 kg	Bags / case	1	Pieces / bag	6
Raspberry Macarons 12g	Net weight of bag	0.072 kg	Bags / case	1	Pieces / bag	6
Vanilla Macarons 12g	Net weight of bag	0.072 kg	Bags / case	1	Pieces / bag	6
Chocolate Macarons 12g	Net weight of bag	0.072 kg	Bags / case	1	Pieces / bag	6
Pistachio Macarons 12g	Net weight of bag	0.072 kg	Bags / case	1	Pieces / bag	6
Coffee Macarons 12g	Net weight of bag	0.072 kg	Bags / case	1	Pieces / bag	6
passion fruit Macarons 12g	Net weight of bag	0.072 kg	Bags / case	1	Pieces / bag	6

Additional components in the case	N	Y = yes N = no
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FOR ANY INFORMATION / CONTACT

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