



TECHNICAL SHEET

FROZEN READY TO SERVE TRAY OF INTENSE FLAVOURS MACARONS 12G BRIDOR THE DELIGHTS

Product code	41935	Brand	BRIDOR
EAN code (case)	3419280093096	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.

Delicious, original macarons with intense flavours and exquisitely finished shells for even more temptation : Lemon – Lime, Morello Cherry, Pineapple & Coconut, Apple & Cinnamon, Vanilla & Yuzu, Chocolate & Fleur De Sel.

CHARACTERISTICS AND COMPOSITION

- 8 coconut pineapple flavour Macarons 12g
- 8 cinnamon apple flavour Macarons 12g
- 8 lemon, lime flavour Macarons 12g
- 8 morello cherry flavour Macarons 12g
- 8 yuzu vanilla flavour Macarons 12g
- 8 Fleur de sel salt chocolate flavour Macarons 12g



Serving suggestion

Ingredients: coconut pineapple flavour Macarons: pineapple flavouring preparation 33.1% (pineapple purée 23.5% (pineapple 21.1%, sugar), sugar, lemon juice, Stabiliser (pectin), natural flavouring, acidity regulator (citric acid)), icing sugar (sugar, potato starch), **ALMOND** powder, **EGG** white, sugar, coconut shavings 1.4%, colour (lutein).

cinnamon apple flavour Macarons: apple and cinnamon flavouring preparation 33.3% (Green apples flavouring preparation 32.6% (apple puree 17.1% (apples 15.4%, sugar), sugar, lemon juice, natural apple flavouring, thickener (pectin), antioxidant (ascorbic acid)), cinnamon), icing sugar (sugar, potato starch), **ALMOND** powder, **EGG** white, sugar, water, reduced-fat cocoa powder, colours (lutein, copper complexes of chlorophyllins, curcumin).

lemon, lime flavour Macarons: lemon and lime flavouring preparation 33.3% (sugar, lemon pulp 9.7%, lime puree 4.3%, lemon concentrate 1.7% (lemon concentrate 1.6%, acidity regulator (citric acid), lemon essential oil 0.0005%), lime zest 0.66%, granulated lemon, fructose-glucose syrup, Stabiliser (pectin), acidity regulator (citric acid), natural lime flavouring, antioxidant (ascorbic acid)), icing sugar (sugar, potato starch), **ALMOND** powder, **EGG** white, sugar, colours (lutein, copper complexes of chlorophyllins, curcumin).

morello cherry flavour Macarons: morello cherry flavouring preparation 33.3% (sugar, morello cherry puree 14.7%, water, Stabiliser (pectin), natural flavouring, acidity regulator (citric acid)), icing sugar (sugar, potato starch), **ALMOND** powder, **EGG** white, sugar, water, concentrated juices (concentrated beetroot juice, concentrated acerola juice, lemon juice), colour (Carmine).

yuzu vanilla flavour Macarons: 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)), Yuzu juice 4.2%, sugar, vanilla extract 2.2% (inverted sugar, glucose syrup, water, flavouring preparations (extract of vanilla tahitensis) 0.13%, vanilla seeds 0.02%, thickener (xanthan gum)), colour (lutein), vanilla by-product.

Fleur de sel salt chocolate flavour Macarons: icing sugar (sugar, potato starch), cream (cream (**MILK**)), **ALMOND** powder, **EGG** white, chocolate chips 8.5% (sugar, cocoa mass, cocoa butter, reduced-fat cocoa powder, emulsifier (**SOYA** lecithin), natural vanilla flavouring), sugar, reduced-fat cocoa powder, colour (plain caramel), concentrated juices (concentrated beetroot juice, concentrated acerola juice, lemon juice), Guérande Fleur de Sel salt 0.06%.

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.

Despite all the care taken in the preparation of our products, presence of seed 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)	1,856
Energy (kcal)	442
Fat (g)	16
of which saturates (g)	3.4
of which trans fatty acids (g)	0
Carbohydrate (g)	65
of which sugars (g)	61
Added sugars (g)	47.1
Fibre (g)	3.3
Protein (g)	7.8
Salt (g)	0.14
Sodium (g)	0.06

* Reference intake for an average adult (8400 kJ / 2000 kcal)- **Weight of a portion of baked product: 11.9g

Nutritional values per 100g of frozen product	Fleur de sel salt chocolate flavour Macarons 12g	cinnamon apple flavour Macarons 12g	coconut pineapple flavour Macarons 12g	lemon, lime flavour Macarons 12g	morello cherry flavour Macarons 12g	yuzu vanilla flavour Macarons 12g
Energy (kJ)	1,943	1,827	1,847	1,876	1,710	1,966
Energy (kcal)	464	434	439	446	406	469
Fat (g)	22	13	14	13	12	22
of which saturates (g)	7.7	1.1	2.1	1.1	1	7.1
of which trans fatty acids (g)	0.534	0	0	0	0	0
Carbohydrate (g)	56	70	69	73	66	58
of which sugars (g)	52	67	65	67	63	54
Fibre (g)	3.8	3.7	3.6	3.1	2.9	2.7
Protein (g)	8.6	7.4	7.5	7.6	7.1	8.5
Salt (g)	0.17	0.13	0.14	0.13	0.12	0.14
Sodium (g)	0.07	0.05	0.06	0.05	0.05	0.06

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
Listeria monocytogenes	not detected in 25g	not detected in 25g	NF ISO 16140
			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 1

Bag

coconut pineapple flavour Macarons 12g	Net weight of bag	0.096 kg	Bags / case	1	Pieces / bag	8
cinnamon apple flavour Macarons 12g	Net weight of bag	0.096 kg	Bags / case	1	Pieces / bag	8
lemon, lime flavour Macarons 12g	Net weight of bag	0.096 kg	Bags / case	1	Pieces / bag	8
morello cherry flavour Macarons 12g	Net weight of bag	0.096 kg	Bags / case	1	Pieces / bag	8
yuzu vanilla flavour Macarons 12g	Net weight of bag	0.096 kg	Bags / case	1	Pieces / bag	8
Fleur de sel salt chocolate flavour Macarons 12g	Net weight of bag	0.096 kg	Bags / case	1	Pieces / bag	8

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

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