



FROZEN READY TO BAKE FAT BLEND ASSORTMENT OF MINI GOURMANDISES RSPO SG BVC-RSPO-FR087025 BRIDOR

Product code	42867	Brand	BRIDOR
EAN code (case)	3419280103832	Customs declaration number	1901 20 00
EAN code (bag)		Manufactured in	France
Customer product code	SV0104-P02-1-v1		

Delectable mini viennese pastries in various shapes and multiple flavours.

CHARACTERISTICS AND COMPOSITION

- 35 Mini Cranberry Twist 30g
- 35 Mini Chocolate Twist 28g
- 35 Mini Cinnamon Swirl 35g
- 35 Mini Custard Extravagant 40g

Ingredients: Custard Extravagant: WHEAT flour, pastry cream 24.7% (water, sugar, modified starch, **EGGS**, whole **MILK** powder, skimmed **MILK** powder, Stabilisers (calcium lactate, tetrasodium diphosphate, disodium phosphate), non-hydrogenated vegetable oil (coconut), glucose syrup, turmeric extract, emulsifier (lactic acid esters of mono- and diglycerides of fatty acids), salt, natural flavouring (**MILK**), carrot extract), water, non hydrogenated vegetable fats and oils (palm, coconut), sugar, **EGGS**, yeast, concentrated butter (**MILK**), salt, **WHEAT** gluten, emulsifier (mono- and diglycerides of fatty acids), flour treatment agents (alpha-amylases, ascorbic acid, hemicellulases), natural flavouring, acidity regulator (citric acid), colour (carotenes).

Cinnamon Swirl: cinnamon custard (water, sugar, **EGGS**, modified starch, whey powder (**MILK**), inverted sugar syrup, skimmed **MILK** powder, cinnamon 0.31%, Stabilisers (calcium acetate, disodium phosphate, tetrasodium diphosphate), natural flavouring, carrot extract, paprika extract, turmeric extract, anti-caking agent (tricalcium phosphate)), **WHEAT** flour, fat blend (palm fat, water, coconut fat, concentrated butter (**MILK**), emulsifier (mono- and diglycerides of fatty acids), natural flavouring, acidity regulator (citric acid), colour (beta-carotene from natural origin)), water, sugar, **EGGS**, yeast, egg wash (**EGGS**, water), salt, **WHEAT** gluten, flour treatment agents (alpha-amylases, ascorbic acid, hemicellulases).

Cranberry Twist: **WHEAT** flour, pastry cream (water, sugar, modified starch, whole **MILK** powder, skimmed **MILK** powder, Stabilisers (calcium lactate, tetrasodium diphosphate, disodium phosphate), non-hydrogenated vegetable oil (coconut), glucose syrup, turmeric extract, emulsifier (lactic acid esters of mono- and diglycerides of fatty acids), salt, natural flavouring (**MILK**), carrot extract), cranberries (cranberries 9.5%, canne sugar, sunflower oil), fat blend (palm fat, water, coconut fat, concentrated butter (**MILK**), emulsifier (mono- and diglycerides of fatty acids), natural flavouring, acidity regulator (citric acid), colour (beta-carotene from natural origin)), water, yeast, sugar, **EGGS**, salt, **WHEAT** gluten, flour treatment agents (alpha-amylases, ascorbic acid, hemicellulases).

Chocolate Twist: **WHEAT** flour, pastry cream (water, sugar, modified starch, whey powder (**MILK**), Stabilisers (calcium acetate, disodium phosphate, tetrasodium diphosphate), skimmed **MILK** powder, carrot extract, paprika extract, turmeric extract, natural flavouring), fat blend (palm fat, water, coconut fat, concentrated butter (**MILK**), emulsifier (mono- and diglycerides of fatty acids), natural flavouring, acidity regulator (citric acid), colour (beta-carotene from natural origin)), water, chocolate chips 10.6% (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, ascorbic acid, hemicellulases).

Barn laid **EGGS**.

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

May contain traces of: sesame seeds, nuts.

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

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

Nutritional values per 100g	Frozen Mix	Baked Mix	% RI* per serving** of baked mix
Energy (kJ)	1,221	1,459	5.6 %
Energy (kcal)	291	348	5.6 %
Fat (g)	12	15	6.8 %
of which saturates (g)	6.7	8	12.9 %
of which trans fatty acids (g)	0	0	0.0 %
Carbohydrate (g)	39	46	5.7 %
of which sugars (g)	14	17	6.0 %
Added sugars (g)	10.4	12.4	
Fibre (g)	2.0	2.4	3.0 %
Protein (g)	5.7	6.8	4.4 %
Salt (g)	0.8	0.96	5.2 %
Sodium (g)	0.32	0.38	5.2 %

* 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)	1,287	1,114	1,247	1,255
Energy (kcal)	307	265	297	300
Fat (g)	14	10	11	14
of which saturates (g)	7.9	5.5	5.9	7.5
of which trans fatty acids (g)	0	0	0	0
Carbohydrate (g)	38	38	43	36
of which sugars (g)	14	15	19	8.4
Fibre (g)	2.5	1.4	2.4	1.8
Protein (g)	5.9	5.1	5.2	6.4
Salt (g)	0.73	0.76	0.66	1.0
Sodium (g)	0.29	0.30	0.26	0.40

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
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 21527-1

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 : 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 / 511.172 kg	Cases / layer	8
Total height	1950 mm	Layers / pallet	12

Case

External dimensions (L x W x H)	390x295x150 mm	Volume (m3)	0.017 m ³
Net weight of case	4.655 kg	Pieces / case	140
Gross weight of case	5.029 kg	Bags / case	4

Bag

Mini Cranberry Twist 30g	Net weight of bag	1.050 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 Cinnamon Swirl 35g	Net weight of bag	1.225 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
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FOR ANY INFORMATION / CONTACT

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