



TECHNICAL SHEET

FROZEN READY TO BAKE FINE BUTTER MIX MINI FRUIT LATTICE 40G BRIDOR LES MINI GOURMANDES

Product code	31507	Brand	BRIDOR
EAN code (case)	3419280009851	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

Delectable mini viennese pastries in various shapes and multiple flavours.

Four delicious recipes with generous amounts of filling for a truly indulgent treat. Discover our Mini Morello Cherry Lattice, Mini Apple Lattice, Mini Mango Lattice and Mini Strawberry Lattice.

CHARACTERISTICS AND COMPOSITION

- 25 Mini Apple Tatin Lattice 40g**
- 25 Mini Cherry Lattice 40g**
- 25 Mini Mango Lattice 40g**
- 25 Mini Strawberry Lattice 40g**



Serving suggestion

Ingredients: Apple Tatin Lattice: WHEAT flour, apple compote concentrated 21%, apples dices 14%, fine butter (MILK) 13%, water, sugar, yeast, EGGS, caramel 1.7%, anhydrous MILK fat, salt, WHEAT gluten, natural caramel flavouring, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

Cherry Lattice: WHEAT flour, water, morello cherries 19%, fine butter (MILK) 13%, sugar, yeast, EGGS, maize starch, natural flavourings, salt, WHEAT gluten, gelling agent (gellan gum), acidity regulator (tricalcium citrate), flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

Mango Lattice: WHEAT flour, mango 20%, water, fine butter (MILK) 13%, sugar, yeast, EGGS, maize starch, salt, WHEAT gluten, gelling agent (gellan gum), acidity regulator (tricalcium citrate), natural flavouring, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

Strawberry Lattice: WHEAT flour, strawberry 20%, water, fine butter (MILK) 13%, sugar, yeast, EGGS, maize starch, natural flavouring, salt, WHEAT gluten, gelling agent (gellan gum), concentrated lemon juice, acidity regulator (tricalcium citrate), 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:

soya, nuts

Enzymes are technological aids and may not be reported in baked products.

Despite all the care taken in the preparation of our products, presence of pit 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
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)	1,113	1,325	6.1 %
Energy (kcal)	266	316	6.2 %
Fat (g)	12	14	7.7 %
of which saturates (g)	7.4	8.8	17.2 %
of which trans fatty acids (g)	0	0	0.0 %
Carbohydrate (g)	34	41	6.1 %
of which sugars (g)	14	17	7.4 %
Fibre (g)	1.8	2.1	3.3 %
Protein (g)	4.5	5.4	4.2 %
Salt (g)	0.59	0.7	4.6 %
Sodium (g)	0.24	0.28	4.6 %

* Reference intake for an average adult (8400 kJ / 2000 kcal)- **Weight of a portion of baked product: 33.6g

Nutritional values per 100g of frozen product	Mini Apple Tatin Lattice 40g	Mini Cherry Lattice 40g	Mini Mango Lattice 40g	Mini Strawberry Lattice 40g
Energy (kJ)	1,135	1,074	1,092	1,075
Energy (kcal)	271	256	260	256
Fat (g)	13	11	11	11
of which saturates (g)	8	7.2	7.2	7.2
of which trans fatty acids (g)	0	0	0	0
Carbohydrate (g)	33	34	35	34
of which sugars (g)	14	14	15	14
Fibre (g)	2.1	1.6	1.7	1.7
Protein (g)	4.5	4.5	4.5	4.5
Salt (g)	0.58	0.59	0.59	0.59
Sodium (g)	0.23	0.24	0.24	0.24

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	absence in 25g	absence 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	absence in 25g	absence in 25g	AES 10/3-09/00
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)	24 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	384.000 / 447.38 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 kg	Pieces / case	100
Gross weight of case	4.364 kg	Bags / case	4

Bag

Mini Apple Tatin Lattice 40g	Net weight of bag	1.000 kg	Bags / case	1	Pieces / bag	25
Mini Cherry Lattice 40g	Net weight of bag	1.000 kg	Bags / case	1	Pieces / bag	25
Mini Mango Lattice 40g	Net weight of bag	1.000 kg	Bags / case	1	Pieces / bag	25
Mini Strawberry Lattice 40g	Net weight of bag	1.000 kg	Bags / case	1	Pieces / bag	25

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

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