



TECHNICAL SHEET

# FROZEN READY TO BAKE FINE BUTTER MINI PRALINE FINGER 35G BRIDOR LES MINI GOURMANDES Leavened puff pastry filled

Product code	<b>36821</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280041837</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Delectable mini viennese pastries in various shapes and multiple flavours.*

*A mini pastry brusting with flavour ! A gourmet praline centre is set off by a crunchy hazelnut topping*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	10.0 cm ± 1.0 cm
	Width	2.5 cm ± 0.5 cm
	Height	2.0 cm ± 0.5 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	30g
	Length	10.5 cm ± 1.0 cm
	Width	3.5 cm ± 0.5 cm
	Height	2.5 cm ± 0.5 cm



*Serving suggestion*

Ingredients: **WHEAT** flour, water, fine butter (**MILK**) 13%, praline and hazelnuts dough 8% (sugar, **HAZELNUTS** 2%, **ALMONDS** 2%, stabilizer (sorbitol), emulsifier (**SOYA** lecithin)), sugar, caramelized toasted hazelnuts 6% (**HAZELNUTS** 3%, sugar, glucose syrup), yeast, **EGGS**, maize starch, egg wash (**EGGS**, water), salt, **WHEAT** gluten, whey powder (**MILK**), whole **MILK** powder, skimmed **MILK** powder, thickener (sodium alginate), **EGG** albumin powder, turmeric extract, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), natural flavouring, acidity regulator (citric acid), carrot extract.

Barn laid eggs.

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

May contain traces of: other nuts, sesame seeds.

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

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

Nutritional values per 100g	Frozen product	% RI*	Baked product	% RI*
Energy (kJ)	1,347	16.0 %	1,524	6.3 %
Energy (kcal)	322	16.2 %	364	6.4 %
Fat (g)	15	21.5 %	17	8.5 %
of which saturates (g)	7.3	36.5 %	8.4	14.7 %
of which trans fatty acids (g)	0.29		0.33	
Carbohydrate (g)	39	15.0 %	44	5.9 %
of which sugars (g)	14	15.7 %	16	6.2 %
Fibre (g)	2.3		2.6	
Protein (g)	6.5	13.0 %	7.4	5.2 %
Salt (g)	0.71	11.9 %	0.81	4.7 %
Sodium (g)	0.28		0.32	

\* Reference intake for an average adult (8400 kJ / 2000 kcal)

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	AES 10/04-05/04
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)	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	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.bridordefrance.tv](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	336.000 / 389.699 kg	Cases / layer	8
Total height	2110 mm	Layers / pallet	8

### Case

External dimensions (L x W x H)	390x290x245 mm	Volume (m3)	0.028 m³
Net weight of case	5.25 kg	Pieces / case	150
Gross weight of case	5.649 kg	Bags / case	3

### Bag

Net weight of bag	1.75 kg	Pieces / bag	50
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Additional components in the case	N	(Y = yes / N = no)
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## FOR ANY INFORMATION / CONTACT

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