

FROZEN READY TO BAKE BUTTER CHARENTES-POITOU (PDO) LEMON SENSATION 70G BRIDOR BRIDOR X PIERRE HERMÉ PARIS



Leavened puff pastry filled

Product code	42762	Brand	BRIDOR
EAN code (case)	3419280102781	Customs declaration number	1901 20 00
EAN code (bag)		Manufactured in	France

Bridor x Pierre Hermé Paris, a new collection of Viennese pastries, both in terms of flavour and the finesse of the ingredients.

With its elegantly folded shape, this Viennese pastry is appreciated for its creamy and intensely lemon-flavoured centre, combining California almond paste, pastry cream, lemon juice and pieces of candied lemon from Italy. The crêpe dentelle topping provides a delicate crunch, enhancing the richness of this creation, which perfectly combines freshness and indulgence!

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	8.0 cm ±
	Width	6.9 cm ±
	Height	2.6 cm ±
Baked Product : <small>(indicative information)</small>	Average weight	63g
	Length	8.6 cm ±
	Width	7.8 cm ±
	Height	3.4 cm ±



Serving suggestion

Ingredients: **WHEAT** flour, feed 18.9% (**ALMONDS**, sugar, lemon juice 2.3%, whole **MILK**, water, lemon peel 1%, inverted sugar syrup, whole **EGG**, glucose syrup, starch, natural lemon flavouring, concentrated lemon juice 0.01%), water, Charentes-Poitou PDO butter (**MILK**) 16%, sugar, yeast, crêpe dentelle 3.3% (**WHEAT** flour, sugar, concentrated butter (**MILK**), sunflower oil, skimmed **MILK** powder, **BARLEY** malt flour, salt), whole **MILK** powder, salt, **EGGS**, **WHEAT** gluten, flour treatment agents (alpha-amylases, hemicellulases), acerola powder, thickener (guar gum).

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

May contain traces of: sesame seeds, soya.

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	Y	Halal certified	N	

Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,457	1,020	1,619	1,020	13.4 %
Energy (kcal)	348	244	387	244	13.4 %
Fat (g)	17	12	19	12	18.9 %
of which saturates (g)	10	7	11	7	38.7 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	40	28	44	28	11.7 %
of which sugars (g)	14	9.6	15	9.6	11.7 %
Added sugars (g)	5.86	4.1	6.51	4.1	
Fibre (g)	2.6	1.8	2.8	1.8	7.9 %
Protein (g)	7.5	5.3	8.3	5.3	11.6 %
Salt (g)	0.83	0.58	0.92	0.58	10.7 %
Sodium (g)	0.33	0.23	0.37	0.23	10.7 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 70.0g - ***Weight of a portion of baked product: 63.0g

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
Mould	< 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)	12 items on a tray
	Defrosting	approximately 45-60 min at room temperature.
	Preheating oven	180°C
	Baking (in ventilated oven)	approximately 18-20 min at 170-175°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	80
Net weight / Gross weight of pallet	280.000 / 337.449 kg	Cases / layer	8
Total height	2000 mm	Layers / pallet	10

Case

External dimensions (L x W x H)	390x290x185 mm	Volume (m3)	0.021 m³
Net weight of case	3.5 kg	Pieces / case	50
Gross weight of case	3.866 kg	Bags / case	2

Bag

Net weight of bag	1.75 kg	Pieces / bag	25
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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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