



**FROZEN READY TO BAKE VEGETABLE
FAT CHERRY AND FLAX SEEDS CROWN
90G BRIDOR LES MAXI GOURMANDES**
Leavened puff pastry filled

| | | | |
|-----------------|----------------------|----------------------------|-------------------|
| Product code | 39776 | Brand | BRIDOR |
| EAN code (case) | 3419280069534 | Customs declaration number | 1905 90 70 |
| EAN code (bag) | | Manufactured in | France |

A unique experience of pleasure with creative, generous sized viennese pastries.

CHARACTERISTICS AND COMPOSITION

| | | |
|-------------------------|--------|-----------------|
| Frozen Product : | Length | 8.5 cm ± 1.0 cm |
| | Width | 8.5 cm ± 1.0 cm |
| | Height | 3.0 cm ± 0.5 cm |



Serving suggestion

Ingredients: **WHEAT** flour, water, chopped cherries 16%, non-hydrogenated rapeseed oil, sugar, coconut oil, hydrogenated rapeseed oil, finish 3% (linseeds), yeast, modified starch, glucose syrup, ground apricot kernels, firming agent (isomalt), salt, emulsifiers (mono- and diglycerides of fatty acids, mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), stabilizers (pectin, guar gum, xanthan gum, calcium alginate, diphosphates, sodium phosphate), acidity regulator (citric acid), elderberry extract, natural flavouring, vinegar, flour treatment agents (amylases, hemicellulases, ascorbic acid), dried glucose syrup, **ALMONDS**, gelling agent (agar), colours (calcium carbonate, beta-carotene from natural origin), sea salt, pea protein, sourdough culture.

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

May contain traces of: other 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 shell fragment is not excluded.

Despite all the care taken in the preparation of our products, presence of pit fragment is not excluded.

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

| Nutritional values per 100g | Frozen product | | Baked product | | |
|--------------------------------|----------------|---------------|---------------|----------------|-------------------|
| | For 100g | Per serving** | For 100g | Per serving*** | % RI* per serving |
| Energy (kJ) | 1,352 | 1,217 | 1,521 | 1,217 | 16.1 % |
| Energy (kcal) | 324 | 292 | 364 | 292 | 16.2 % |
| Fat (g) | 20 | 18 | 22 | 18 | 28.6 % |
| of which saturates (g) | 8.5 | 7.7 | 9.6 | 7.7 | 42.5 % |
| of which trans fatty acids (g) | | | 0 | | |
| Carbohydrate (g) | 31 | 28 | 35 | 28 | 11.9 % |
| of which sugars (g) | 11 | 9.9 | 12 | 9.9 | 12.2 % |
| Fibre (g) | 2.2 | 2 | 2.5 | 2 | 8.8 % |
| Protein (g) | 4.6 | 4.1 | 5.2 | 4.1 | 9.2 % |
| Salt (g) | 0.49 | 0.44 | 0.55 | 0.44 | 8.2 % |
| Sodium (g) | 0.20 | 0.18 | 0.22 | 0.18 | 8.2 % |

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 90.0g - ***Weight of a portion of baked product: 80.0g

| 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: 450 days (15 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

| | | |
|--|-----------------------------|---|
| | | Baking time-straight from the freezer. |
| | Preheating oven | 190°C |
|  | Baking (in ventilated oven) | approximately 18-20 min at 190°C, open damper |

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

PACKAGING

Pallet

| | | | |
|-------------------------------------|----------------------|-----------------|-----|
| Pallet type / Dimensions | EURO / 80x120 cm | Cases / pallet | 104 |
| Net weight / Gross weight of pallet | 449.280 / 514.838 kg | Cases / layer | 8 |
| Total height | 2028 mm | Layers / pallet | 13 |

Case

| | | | |
|---------------------------------|----------------|---------------|----------------------|
| External dimensions (L x W x H) | 396x296x145 mm | Volume (m3) | 0.017 m ³ |
| Net weight of case | 4.32 kg | Pieces / case | 48 |
| Gross weight of case | 4.677 kg | Bags / case | 1 |

Bag

| | | | |
|-------------------|---------|--------------|----|
| Net weight of bag | 4.32 kg | Pieces / bag | 48 |
|-------------------|---------|--------------|----|

| | | |
|-----------------------------------|---|--------------------|
| Additional components in the case | Y | (Y = yes / N = no) |
|-----------------------------------|---|--------------------|

FOR ANY INFORMATION / CONTACT

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