



**FROZEN READY TO BAKE FINE BUTTER  
PASTEL DE NATA 60G WITH ALUMINIUM  
MOULDS BRIDOR COLLECTION BRIDOR**  
Pastry product with puff pastry and egg cream filling

Product code	<b>39747</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280069442</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>Portugal</b>

*The essential pastry from Portugal*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	7.0 cm ± 0.5 cm
	Width	7.0 cm ± 0.5 cm
	Height	2.0 cm ± 0.5 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	50g
	Length	7.0 cm ± 0.5 cm
	Width	7.0 cm ± 0.5 cm
	Height	2.0 cm ± 1.0 cm



*Serving suggestion*

Ingredients: water, **WHEAT** flour T65, sugar, fine butter (**MILK**), pasteurized **EGG** yolk 5%, skimmed **MILK** powder 2.5%, glucose-fructose syrup, pasteurized **EGG** 1.7%, maize starch, salt, lemon, cinnamon.

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

May contain traces of: sesame seeds, mustard, soya, nuts.

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

GMO: without	Suitable for vegans	N	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)	949	569	1,130	569	7.9 %
Energy (kcal)	226	136	269	136	7.9 %
Fat (g)	8.5	5.1	10	5.1	8.5 %
of which saturates (g)	5.6	3.4	6.7	3.4	19.6 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	32	19	38	19	8.6 %
of which sugars (g)	19	11	22	11	14.5 %
Fibre (g)	1.1	0.7	1.3	0.7	3.1 %
Protein (g)	4.6	2.8	5.5	2.8	6.4 %
Salt (g)	0.48	0.28	0.57	0.28	5.5 %
Sodium (g)	0.19	0.11	0.23	0.11	5.5 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 60.0g - \*\*\*Weight of a portion of baked product: 50.4g

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

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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

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	Tray arrangement (600 x 400)	Place the product on the tray.
	Defrosting	approximately 15-20 min at room temperature
	Preheating oven	250°C
	Baking (in ventilated oven)	approximately 10-13 min at 250°C, open damper. The disposable mould should be withdrawal when the product is still warm.

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

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### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	100
Net weight / Gross weight of pallet	360.000 / 423.281 kg	Cases / layer	10
Total height	1650 mm	Layers / pallet	10

### Case

External dimensions (L x W x H)	340x235x150 mm	Volume (m3)	0.012 m <sup>3</sup>
Net weight of case	3.6 kg	Pieces / case	60
Gross weight of case	3.951 kg	Bags / case	1

### Bag

Net weight of bag	3.6 kg	Pieces / bag	60
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Additional components in the case	Y	(Y = yes / N = no)
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## FOR ANY INFORMATION / CONTACT

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