



**FROZEN READY TO BAKE VEGETABLE  
FAT VANILLA TASTE AND CHOPPED  
HAZELNUT CROWN 90G BRIDOR LES  
MAXI GOURMANDES**  
Leavened puff pastry filled

Product code	<b>39774</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280069510</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

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

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	8.5 cm ± 1.0 cm
	Width	8.5 cm ± 1.0 cm
	Height	3.0 cm ± 0.5 cm



*Serving suggestion*

Ingredients: water, **WHEAT** flour, non-hydrogenated rapeseed oil, sugar, coconut oil, hydrogenated rapeseed oil, brown sugar, finish 3% (**HAZELNUTS** pieces), yeast, modified starch, salt, firming agent (isomalt), emulsifiers (mono- and diglycerides of fatty acids, mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), stabilizers (pectin, calcium alginate, guar gum, diphosphates, sodium phosphate, xanthan gum), dried glucose syrup, glucose syrup, colours (calcium carbonate, beta-carotene from natural origin), invert sugar syrup, natural flavouring (vanilla taste), vinegar, flour treatment agents (amylases, hemicellulases, ascorbic acid), pea protein, gelling agent (agar), acidity regulators (citric acid, sodium carbonates, hydrochloric acid), molasses, sea salt, 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.

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)	1,383	1,245	1,556	1,245	16.5 %
Energy (kcal)	332	299	373	299	16.6 %
Fat (g)	21	19	24	19	30.0 %
of which saturates (g)	9.2	8.3	10	8.3	46.0 %
of which trans fatty acids (g)			0		
Carbohydrate (g)	30	27	34	27	11.5 %
of which sugars (g)	10	9	11	9	11.1 %
Fibre (g)	1.5	1.4	1.7	1.4	6.0 %
Protein (g)	4.2	3.8	4.7	3.8	8.4 %
Salt (g)	0.55	0.5	0.62	0.5	9.2 %
Sodium (g)	0.22	0.20	0.25	0.20	9.2 %

\* 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](http://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 <sup>3</sup>
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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