



**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	39747	Brand	BRIDOR
EAN code (case)	3419280069442	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	Portugal

The essential pastry from Portugal

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	7.0 cm ± 0.5 cm
	Width	7.0 cm ± 0.5 cm
	Height	2.0 cm ± 0.5 cm
Baked Product : <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	Y = yes N = no
Ionization: without	Suitable for vegetarians	Y	Halal certified	Y	

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

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)	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.
	Finition	Spray with water so that the upper capsule sags. 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

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	110
Net weight / Gross weight of pallet	396.000 / 462.685 kg	Cases / layer	10
Total height	1800 mm	Layers / pallet	11

Case

External dimensions (L x W x H)	340x235x150 mm	Volume (m3)	0.012 m ³
Net weight of case	3.6 kg	Pieces / case	60
Gross weight of case	3.95 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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