



# FROZEN READY TO BAKE FINE BUTTER APPLE CHUNKS TURNOVER 105G BRIDOR SAVOUREUX

Product code	<b>40083</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280072855</b>	Customs declaration number	<b>1901 20 00</b>
EAN code (bag)		Manufactured in	<b>France</b>

*The delicious vienneses pastries are made with a recipe rich in butter for meltingly soft texture and an intense taste.*

*An indulgent Viennese pastry with a generous and melt-in-the-mouth middle : A generous filling with chunks of apple for a variety of interesting textures and even more indulgence!*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	13.0 cm ± 1.0 cm
	Width	8.5 cm ± 0.5 cm
	Height	2.5 cm ± 0.5 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	93g
	Length	11.5 cm ± 1.0 cm
	Width	9.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm



Serving suggestion

Ingredients: apple filling 38% (apples 25.5%, apple puree 5.7%, sugar, water, maize starch, lemon concentrated juice, antioxidant (ascorbic acid)), **WHEAT** flour, fine butter (**MILK**) 16%, water, **EGGS**, salt, **WHEAT** gluten. Barn laid **EGGS**.

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

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

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 seed 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	Y	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,128	1,184	1,267	1,184	15.6 %
Energy (kcal)	269	283	303	283	15.7 %
Fat (g)	13	14	15	14	22.1 %
of which saturates (g)	8.7	9.1	9.7	9.1	50.5 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	33	35	37	35	15.0 %
of which sugars (g)	9.5	10	11	10	12.4 %
Added sugars (g)	5.76	6.05	6.47	6.05	
Fibre (g)	1.9	2	2.1	2	8.9 %
Protein (g)	4.2	4.4	4.7	4.4	9.8 %
Salt (g)	0.66	0.69	0.74	0.69	12.8 %
Sodium (g)	0.26	0.28	0.30	0.28	12.8 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 105.0g - \*\*\*Weight of a portion of baked product: 93.5g

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
Moulds	< 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 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	210°C
	Baking (in ventilated oven)	approximately 19-20 min at 195-200°C, open damper
	Cooling and rest on tray	15 min at room temperature

Note: 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](http://www.bridor.com)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	96
Net weight / Gross weight of pallet	504.000 / 564.701 kg	Cases / layer	8
Total height	1950 mm	Layers / pallet	12

### Case

External dimensions (L x W x H)	390x295x150 mm	Volume (m3)	0.017 m <sup>3</sup>
Net weight of case	5.25 kg	Pieces / case	50
Gross weight of case	5.587 kg	Bags / case	1

### Bag

Net weight of bag	5.25 kg	Pieces / bag	50
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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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