



**FROZEN READY TO BAKE FINE BUTTER  
ULTRA KANEL SWIRL 100G BRIDOR LES  
MAXI GOURMANDES**  
Leavened puff pastry with cinnamon filling

Product code	<b>39701</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280068018</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.  
A delicious scandinavian-inspired viennese pastry with an intense cinnamon taste*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	11.5 cm ± 1.5 cm
	Width	10.5 cm ± 1.0 cm
	Height	2.5 cm ± 0.5 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	86g
	Length	13.5 cm ± 1.5 cm
	Width	12.5 cm ± 1.0 cm
	Height	2.5 cm ± 0.5 cm



Serving suggestion

Ingredients: **WHEAT** flour, fine butter (**MILK**) 19%, water, sugar, **EGGS**, yeast, cinnamon 1.4%, maize starch, **WHEAT** gluten, salt, whey powder (**MILK**), whole **MILK** powder, skimmed **MILK** powder, thickener (sodium alginate), **EGG** albumin powder, turmeric extract, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), natural flavouring, acidity regulator (citric acid), carrot extract.  
Barn laid eggs.

For allergens, including cereals containing gluten, see ingredients in capital letters.  
May contain traces of: sesame seeds, 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)	1,477	1,477	1,717	1,477	20.0 %
Energy (kcal)	352	352	410	352	20.1 %
Fat (g)	16	16	19	16	26.6 %
of which saturates (g)	10	10	12	10	59.8 %
of which trans fatty acids (g)	0	0	0.511	0	
Carbohydrate (g)	45	45	53	45	19.9 %
of which sugars (g)	19	19	22	19	24.4 %
Fibre (g)	2.4	2.4	2.8	2.4	11.1 %
Protein (g)	5.9	5.9	6.8	5.9	13.4 %
Salt (g)	0.58	0.58	0.68	0.58	11.0 %
Sodium (g)	0.23	0.23	0.27	0.23	11.0 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 100.0g - \*\*\*Weight of a portion of baked product: 86.0g

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	not detected in 25g	not detected 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	not detected in 25g	not detected in 25g	AES 10/03-09/00
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)	12 items on a tray
	Defrosting	approximately 30-45 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 16-18 min at 165-170°C, open damper
	Cooling and rest on tray	15 min at room temperature

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

## PACKAGING

### Pallet

Pallet type / Dimensions	NIMP15 / 100x120 cm	Cases / pallet	90
Net weight / Gross weight of pallet	540.000 / 598.261 kg	Cases / layer	10
Total height	2343 mm	Layers / pallet	9

### Case

External dimensions (L x W x H)	390x290x245 mm	Volume (m3)	0.028 m <sup>3</sup>
Net weight of case	6 kg	Pieces / case	60
Gross weight of case	6.387 kg	Bags / case	2

### Bag

Net weight of bag	3 kg	Pieces / bag	30
Additional components in the case	N	Y = yes N = no	

## FOR ANY INFORMATION / CONTACT

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