

FROZEN READY TO BAKE FINE BUTTER MIX MINI TARTELETTE BRIDOR BRIDOR UNE RECETTE LENÔTRE PROFESSIONNELS



Leavened puff pastry with filling

Product code	42337	Brand	BRIDOR
EAN code (case)	3419280097766	Customs declaration number	1901 20 00
EAN code (bag)		Manufactured in	France

A prestigious brand at the service of hotel and catering professionals.

These 35 g mini tartelettes are made with very fine and delicate pure butter puff pastry, creating an irresistible visual experience. This assortment includes the three emblematic recipes of the range and consists of 48 apple & pear mini tartelettes, 48 mini blackcurrant & apple tartelettes and 48 mini pineapple & passion fruit tartelettes. These three exclusive and elegant recipes have been created by Maison Lenôtre, where the worlds of Viennese pastry and pâtisserie come together.

CHARACTERISTICS AND COMPOSITION

48 Mini Blackcurrant Apple Tartelette 35g

48 Mini passion fruit and pineapple Tartelette 35g

48 Mini apple pear Tartelette 35g

Ingredients: Blackcurrant apple Tartelette: WHEAT flour, blackcurrant apple filling 27.6% (sugar, blackcurrant purée 6.9%, apple 5.5%, water, maize starch, acidity regulators (tricalcium citrate), gelling agent (gellan gum), natural flavouring (blackcurrant taste), natural flavouring (apple flavour)), water, fine butter (MILK) 13%, sugar, whole MILK powder, hulled and cracked buckwheat, yeast, EGGS, salt, WHEAT gluten, deactivated yeast, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), thickener (guar gum).

Passion fruit and pineapple Tartelette: WHEAT flour, pineapple and passion fruit filling 27.4% (pineapple purée 10.9%, sugar, water, passion fruit purée 3.2%, modified starch (modified maize starch), acidity regulators (tricalcium citrate), gelling agent (gellan gum), natural flavour (pineapple taste), concentrate (apple, safflower and lemon), natural flavour (passion flavour)), water, fine butter (MILK) 13%, sugar, coconut shavings, whole MILK powder, yeast, EGGS, salt, WHEAT gluten, deactivated yeast, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), thickener (guar gum).

Apple pear Tartelette: WHEAT flour, apple pear grapefruit filling 26.8% (sugar, pears 4.7%, apple 4.7%, water, grapefruit juice 3.4%, starch, gelling agent (gellan gum), acidity regulator (tricalcium citrate), natural flavouring (apple flavour), natural flavouring (pear flavour), natural grapefruit flavour), water, fine butter (MILK) 13%, sugar, chopped ALMONDS, whole MILK powder, yeast, EGGS, salt, WHEAT gluten, deactivated yeast, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid), thickener (guar gum).

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

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

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 shell 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	N	

Nutritional values per 100g	Frozen Mix	Baked Mix	% RI* per serving** of baked mix
Energy (kJ)	1,265	1,416	5.8 %
Energy (kcal)	302	338	5.8 %
Fat (g)	13	15	7.2 %
of which saturates (g)	8.1	9	15.6 %
of which trans fatty acids (g)	0	0	0.0 %
Carbohydrate (g)	39	44	5.8 %
of which sugars (g)	14	16	6.1 %
Added sugars (g)	4.12	4.61	
Fibre (g)	2.2	2.4	3.4 %
Protein (g)	6.1	6.8	4.7 %
Salt (g)	0.79	0.88	5.1 %
Sodium (g)	0.32	0.35	5.1 %

* Reference intake for an average adult (8400 kJ / 2000 kcal)- **Weight of a portion of baked product: 31.3g

Nutritional values per 100g of frozen product	Mini Blackcurrant Apple Tartelette 35g	Mini apple pear Tartelette 35g	Mini passion fruit and pineapple Tartelette 35g
Energy (kJ)	1,242	1,311	1,242
Energy (kcal)	296	313	296
Fat (g)	12	14	13
of which saturates (g)	7.7	7.6	8.8
of which trans fatty acids (g)	0	0	0
Carbohydrate (g)	40	39	38
of which sugars (g)	14	14	14
Fibre (g)	2.2	2.3	2.1
Protein (g)	5.9	6.6	5.8
Salt (g)	0.8	0.76	0.8
Sodium (g)	0.32	0.30	0.32

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 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 : 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)	24 items on a tray
	Defrosting	approximately 30-45 min at room temperature.
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 12-14 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

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	80
Net weight / Gross weight of pallet	403.200 / 462.781 kg	Cases / layer	8
Total height	2100 mm	Layers / pallet	10

Case

External dimensions (L x W x H)	398x288x195 mm	Volume (m3)	0.022 m ³
Net weight of case	5.04 kg	Pieces / case	144
Gross weight of case	5.433 kg	Bags / case	3

Bag

Mini Blackcurrant Apple Tartelette 35g	Net weight of bag	1.680 kg	Bags / case	1	Pieces / bag	48
Mini passion fruit and pineapple Tartelette 35g	Net weight of bag	1.680 kg	Bags / case	1	Pieces / bag	48
Mini apple pear Tartelette 35g	Net weight of bag	1.680 kg	Bags / case	1	Pieces / bag	48

Additional components in the case	N	Y = yes N = no
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FOR ANY INFORMATION / CONTACT

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