



TECHNICAL SHEET

FROZEN BAKED IN MOULDS FINE BUTTER GLUTEN FREE MADELEINE 30G BRIDOR

Product code	35430	Brand	BRIDOR
EAN code (case)	3419280031746	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

A sweet delight with the delicious taste of vanilla to satisfy small cravings! Made from rice flour and whole rice flour, buckwheat flour and millet flour, the Bridor gluten free madeleine contains pure butter, whole eggs and a dash of vanilla.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	7.5 cm \pm 0.5 cm
	Width	4.8 cm \pm 0.5 cm
	Height	3.7 cm \pm 0.5 cm



Serving suggestion

Ingredients: **EGGS**, fine butter (**MILK**) 23%, sugar, rice flour, whole-grain rice flour, potato starch, maize starch, millet flour, raising agents (sodium hydrogen carbonate, disodium diphosphate), thickener (xanthan gum), vanilla by-product.

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

Enzymes are technological aids and may not be reported in baked products.

GMO: without	Suitable for vegans	N	Kosher certified	N	Clean Label	N
Ionization: without	Suitable for vegetarians	Y	Halal certified	Y		(Y = yes / N = no)

Nutritional values per 100g	Frozen product		
	For 100g	Per serving**	% RI* per serving
Energy (kJ)	1,892	567	6.8 %
Energy (kcal)	453	136	6.8 %
Fat (g)	26	7.7	11.1 %
of which saturates (g)	15	4.6	23.1 %
of which trans fatty acids (g)	0.611	0	
Carbohydrate (g)	48	14	5.5 %
of which sugars (g)	26	7.9	8.7 %
Fibre (g)	0.8	0	0.0 %
Protein (g)	6.3	1.9	3.8 %
Salt (g)	0.18	0.05	0.9 %
Sodium (g)	0.07	0.02	0.9 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 30.0g

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: 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 thawing:

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

		Take the product out of the freezer, and bake directly in its wrapping. Do not use gas oven or stone oven.
	Baking (in ventilated oven)	approximately 8-10 min at 160°C, closed 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

PACKAGING

Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	96
Net weight / Gross weight of pallet	144.000 / 201.983 kg	Cases / layer	8
Total height	1590 mm	Layers / pallet	12

Case

External dimensions (L x W x H)	395x295x120 mm	Volume (m3)	0.014 m³
Net weight of case	1.5 kg	Pieces / case	50
Gross weight of case	1.811 kg	Bags / case	50

Bag

Net weight of bag	0.03 kg	Pieces / bag	1
Additional components in the case	N	(Y = yes / N = no)	

FOR ANY INFORMATION / CONTACT

Address: Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - www.bridor.com

e-mail: exportsales@groupeleduff.com