



TECHNICAL SHEET

FROZEN PART-BAKED FINE BUTTER
PASTEL DE NATA 50G WITH ALUMINIUM
MOULDS BRIDOR PANIDOR
Pastry product with puff pastry and egg filling

Product code	42452	Brand	BRIDOR
EAN code (case)	3419280098336	Customs declaration number	1901 20 00
EAN code (bag)		Manufactured in	Portugal

Quality products inspired by Portuguese bakery traditions.

Pastel de Nata, the unmissable pastry from Portugal, made with puff pastry with a slightly caramelised taste and an exquisite cream enhanced with a touch of cinnamon and a twist of lemon.

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 : <small>(indicative information)</small>	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, sugar, fine butter (**MILK**), pasteurized **EGG** yolk 5%, skimmed **MILK** powder, fructose-glucose syrup, pasteurized **EGG** 1.7%, maize starch, salt, lemon infusion, infused cinnamon.

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

May contain traces of: sesame seeds, mustard, 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.

GMO: without	Suitable for vegans	N	Kosher certified	N	Y = yes
Ionization: without	Suitable for vegetarians	Y	Halal certified	N	N = no

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)	10	6	12	6	9.9 %
of which saturates (g)	5.9	3.5	7	3.5	20.5 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	37	22	44	22	9.9 %
of which sugars (g)	17	10	20	10	13.1 %
Added sugars (g)	12.5	7.5	14.9	7.5	
Fibre (g)	1.1	0.7	1.3	0.7	3.1 %
Protein (g)	4.7	2.8	5.6	2.8	6.5 %
Salt (g)	0.46	0.28	0.55	0.28	5.3 %
Sodium (g)	0.18	0.11	0.22	0.11	5.3 %

* 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
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 room temperature: 24 hours for organoleptic and for food safety reasons.

INSTRUCTIONS FOR BAKING

	Without defrosting	Baking time-straight from the freezer.
	Tray arrangement (600 x 400)	Place the product on the tray.
	Preheating oven	220°C
	Baking (in ventilated oven)	approximately 6-7 min at 220°C, open 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.bridor.com

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	110
Net weight / Gross weight of pallet	396.000 / 470.935 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 m³
Net weight of case	3.6 kg	Pieces / case	60
Gross weight of case	4.025 kg	Bags / case	1

Bag

Net weight of bag	3.6 kg	Pieces / bag	60
Additional components in the case	Y	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

For the UK, imported by : Bridor UK Ltd, J4 - Camberley, 15 Doman Rd, Camberley GU15 3LB - UK