
	<p align="center">TECHNICAL SPECIFICATIONS</p> <p align="center">ASSORTMENT #2 of SMALL MACAROONS</p> <p align="center">(6 flavours* 8 pieces*2 trays = 96 pieces of 12g)</p> <p align="center">BRIDOR URL - FROZEN – TO SERVE</p>	
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PRODUCT CODE : 34111

EAN CODE: 3419280021778



PACKAGING

Outer packaging format (l x w x h)	415 mm*315 mm*70 mm	Items / carton	96
Net weight of one carton	1,152 kg	Cartons / pallet	132
Gross weight of one carton	1,580 kg	Cartons / layer	6
Gross weight of one pallet	236 Kg	Layers / pallet	22
Pallet dimensions	80 x 120 cm	Total height	169 cm
		Pallet type	Euro palette

INGREDIENTS

Salted butter caramel macaron: Salted caramel filling 33% (sugar, single CREAM, water, cocoa butter, unsalted BUTTER, aromatic caramel 6% (sugar, water), lemon juice, salt 0.3%), icing sugar (sugar, potato starch), ALMOND powder 18%, EGG white, sugar, colouring agent: plain caramel, apricot purée (antioxidant: ascorbic acid, acidifier: citric acid), concentrate of beetroot, acerola, and lemon juices.

Chocolate macaron: Icing sugar (sugar, potato starch), ALMOND powder 17%, dark chocolate 16% (cocoa paste 58%, sugar, cocoa butter, emulsifier: SOYA lecithin, natural vanilla flavour), EGG whites, semi-skimmed milk, sugar, Charentes-Poitou PDO BUTTER, reduced fat cocoa powder, colouring agent: plain caramel, concentrate of beetroot, acerola, and lemon juices, apricot purée (antioxidant: ascorbic acid, acidifier: citric acid).



Lemon macaron: Icing sugar (sugar, potato starch), ALMOND powder 19%, EGG whites, Charentes-Poitou PDO BUTTER, sugar, custard (whole MILK, sugar, EGG yolk, thickeners: modified corn starch - xanthan, natural vanilla flavours, colouring agent: natural beta-carotene, exhausted vanilla pods) lemon filling 5% (sugar, lemon 33%, fructose-glucose syrup, water, concentrated preparation of lemon 3% (lemon concentrate, acidity regulator: citric acid, lemon essential oil)), apricot purée (antioxidant: ascorbic acid, acidifier: citric acid), colouring agent: lutein.

Raspberry macaron: Raspberry filling 33% (raspberry bits 38%, sugar, glucose-fructose syrup, raspberry purée 16%, lemon juice, gelling agent: pectin), icing sugar (sugar, potato starch), ALMOND powder 18%, EGG white, sugar, apricot purée (antioxidant: ascorbic acid, acidifier: citric acid), colouring agent: carmines.

Vanilla macaron: Icing sugar (sugar, potato starch), ALMOND powder 19%, Charentes-Poitou PDO BUTTER, EGG whites, sugar, custard (whole MILK, sugar, EGG yolk, thickeners: modified corn starch - xanthan, natural vanilla flavours, colouring agent: natural beta-carotene, exhausted vanilla pods), vanilla extract 0.8% (inverted sugar, glucose syrup, water, flavour preparation (vanilla extract), crushed vanilla pods 1%, thickener: xanthan gum), apricot purée (antioxidant: ascorbic acid, acidifier: citric acid), exhausted vanilla powder.

Coffee macaron: Icing sugar (sugar, potato starch), ALMOND powder 19%, Charentes-Poitou PDO BUTTER, EGG whites, sugar, custard (whole MILK, sugar, EGG yolk, thickeners: modified corn starch - xanthan, natural vanilla flavours, colouring agent: natural beta-carotene, exhausted vanilla pods), water, coffee 1%, apricot purée (antioxidant: ascorbic acid, acidifier: citric acid), coffee extract 0.3%.

Allergens: almonds, milk, eggs, soya, traces of other nuts.

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GMO: none
Suitable for vegans : no

Irradiation: none
Suitable for vegetarians : no

MICROBIOLOGICAL CHARACTERISTICS

Microbiological characteristics	target values	tolerances	Laboratory analysis methods
Escherichia Coli 44°C/g	<10/g	100/g	NF ISO 16649-2
Coagulase-positive staphylococci 37°C/g	<100/g	1000/g	NF V 08-057-1
Presumptive Bacillus cereus 30°C	<100/g	1000/g	NF EN ISO 7932
Salmonella /25g	absence/25g	absence/25g	MSRV 12/05-464 validated NF ISO 16140
Listeria monocytogenes /25g	absence/25g	absence/25g	Rapid L'mono (BRD-07/04-09/98)

STORAGE AND CONSERVATION

Optimal use-by date :1 year from the date of deep-freezing noted on the packaging

Store in the freezer at -18°C prior to use

NEVER REFREEZE A PRODUCT THAT HAS BEEN THAWED.

Conservation for household use:

* 4 days in the refrigerator

** in the freezer at -18°C: until the optimal use-by date stated on the packaging

RECOMMENDATIONS PRIOR TO USE

The products are ready to be consumed.

Don't remove the plastic film before defrosting!

Defrost during 4 hours at +4°C before serving, and leave the products at ambient temperature during 15 minutes before the tasting.

The products have to be kept in a chilled storage (at +4°C), during maximum 4 days before serving.

CHARACTERISTICS AND COMPOSITION

Frozen product	Dimensions in mm
macaroon	Diam. : 40 ± 2 - Height :26 ± 1 Weight. : 12 ± 1 g

Nutritional value (for 100g of baked product)	Energy : 1815 KJ – 435 Kcal Fat : 21.1 g <i>of which saturated fatty acids : 7.6 g</i> Carbohydrates : 53.0 g <i>of which sugar : 51.2 g</i> Proteins : 7.0 g Salt : 0,28 g
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