Bridor

31103 - Mango Lattice Mini

A mini flaky pure butter pastry with lattice decoration and a smooth, creamy mango filling. Enjoy this fruity delight where French craftsmanship is combined with a tropical flavor explosion. It's a French heritage and know-how with every bite of this perfectly sized and visually stunning all butter pastry. A pure delight in a convenient mini format anytime of the day.

MARKETING

A mini flaky pure butter pastry with lattice decoration and a smooth, creamy mango filling. Enjoy this fruity delight where French craftsmanship is combined with a tropical flavor explosion.

Nutrition Facts

100 Servings per container

Serving Size **34 grams**

Amount Per Serving

Calories **120**

	% Daily Value*
Total Fat 5 g	**6%**
Saturated Fat 3.5 g	**18%**
Trans Fat 0 g	
Cholesterol 15 mg	**5%**
Sodium 110 mg	**5%**
Total Carbohydrates 17 g	**6%**
Dietary Fiber 1 g	**4%**
Total Sugars 7 g	
Includes 6 g Added Sugars	**12%**
Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 4 mg	0%
Iron 0 mg	0%
Potassium 19 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
34082	03419280019799	100/1.4 OZ

Brand	Brand Owner	GPC Description
Bridor	Bridor USA Inc.	Pies/Pastries - Sweet (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
9.97 LBR	8.82 LBR	No	France	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.7 INH	11.7 INH	5.8 INH	0.62 FTQ	10x14	237 Days	-5 FAH / -2.5 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

HANDLING SUGGESTIONS

Shelf life cooked product : 1 day(s) Location shelf life cooked product : AMBIENT AIR. Recommended shelf conditions cooked product :Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.------

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - C
- Peanuts - N
- Eggs - C
- Tree - MC
- Soybean - MC
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - MC
- Crustaceans - N
- Molluscs - N

INGREDIENTS

WHEAT FLOUR, MANGO, WATER, SUGAR, BUTTER (CREAM), YEAST, EGGS, MODIFIED CORN STARCH, SALT, CITRIC ACID, CALCIUM CITRATE, GELLAN GUM, ARTIFICIAL MANGO FLAVOR, WHEAT GLUTEN, PRESERVATIVE (POTASSIUMS ORBATE), FOOD ENZYMES (AMYLASE, HEMICELLULASE), FLOUR TREATMENT AGENT (ASCORBIC ACID).CONTAINS: WHEAT, MILK, EGGS. MAY CONTAIN: TREE NUTS, SOY, SESAME.

Bridor

31103 - Mango Lattice Mini

A mini flaky pure butter pastry with lattice decoration and a smooth, creamy mango filling. Enjoy this fruity delight where French craftsmanship is combined with a tropical flavor explosion. It's a French heritage and know-how with every bite of this perfectly sized and visually stunning all butter pastry. A pure delight in a convenient mini format anytime of the day.

PREPARATION & COOKING SUGGESTIONS

Thaw 20 min at ambient temperature. Bake 13-15 min in a convection oven, at 347ºF

SERVING SUGGESTIONS

snack, dessert, breakfast table

MORE INFORMATION