



TECHNICAL SHEET

FROZEN STONE OVEN PART-BAKED COUNTRY-STYLE ROLL 45G BRIDOR UNE RECETTE LENÔTRE PROFESSIONNELS

Petit pain



| | | | |
|-----------------|----------------------|----------------------------|-------------------|
| Product code | 30893 | Brand | BRIDOR |
| EAN code (case) | 3419280007635 | Customs declaration number | 1905 90 30 |
| EAN code (bag) | | Manufactured in | France |

The best of Viennese pastries available to professionals in the hotel and restaurant sector.

Wheat and rye, wheat sourdough. Peppery, spicy and apricot notes and flavours.

CHARACTERISTICS AND COMPOSITION

| | | |
|-------------------------|--------|------------------|
| Frozen Product : | Length | 10.0 cm ± 1.5 cm |
| | Width | 5.5 cm ± 1.0 cm |
| | Height | 3.5 cm ± 0.5 cm |

| | | |
|---------------------------------|----------------|-----------------|
| Baked Product : | Average weight | 41g |
| <i>(indicative information)</i> | Length | 9.5 cm ± 1.5 cm |
| | Width | 5.0 cm ± 1.0 cm |
| | Height | 3.5 cm ± 0.5 cm |



Serving suggestion

Ingredients: **WHEAT** flour, water, sourdough (stonemill **WHEAT** flour, water), **RYE** flour, salt, **WHEAT** germ flakes, **WHEAT** gluten, yeast, malted **WHEAT** flour.

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

May contain traces of: milk, sesame seeds, nuts, eggs.

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

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

| Nutritional values per 100g | Frozen product | % RI* | Baked product | % RI* |
|--------------------------------|----------------|--------|---------------|--------|
| Energy (kJ) | 988 | 5.3 % | 1,051 | 5.6 % |
| Energy (kcal) | 233 | 5.3 % | 248 | 5.6 % |
| Fat (g) | 0.6 | 0.0 % | 0.6 | 0.4 % |
| of which saturates (g) | 0.1 | 0.0 % | 0.1 | 0.2 % |
| of which trans fatty acids (g) | 0 | | 0 | |
| Carbohydrate (g) | 47 | 8.1 % | 50 | 8.7 % |
| of which sugars (g) | 0.7 | 0.0 % | 0.7 | 0.3 % |
| Fibre (g) | 3.4 | | 3.7 | |
| Protein (g) | 8.2 | 7.4 % | 8.8 | 7.9 % |
| Salt (g) | 1.3 | 10.2 % | 1.5 | 11.2 % |
| Sodium (g) | 0.54 | | 0.58 | |

* Reference intake for an average adult (8400 kJ / 2000 kcal)

| MICROBIOLOGICAL CHARACTERISTICS | Targets | Tolerances | Methods of analysis |
|---------------------------------|----------------|----------------|---------------------|
| Aerobic mesophilic total count | < 5,000 cfu/g | < 50 000 cfu/g | ISO 48332 |
| Escherichia coli | < 10 cfu/g | < 100 cfu/g | ISO 16649-2 |
| Salmonella | absence in 25g | absence in 25g | BRD 07/11-12/05 |
| 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 |
| Yeast / mould | < 500 cfu/g | < 5 000 cfu/g | ISO 21527 |

STORAGE AND SHELF LIFE

Date of minimum durability: 450 days (15 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 baking:

At ambient temperature during 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

INSTRUCTIONS FOR BAKING

| | | |
|---|-----------------------------|---|
|  | Defrosting | approximately 0-10 min at room temperature |
| | Preheating oven | 230°C |
|  | Baking (in ventilated oven) | approximately 7-9 min at 190-200°C, closed damper |
|  | Cooling and rest on tray | 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.bridordefrance.tv

PACKAGING

Pallet

| | | | |
|-------------------------------------|----------------------|-----------------|----|
| Pallet type / Dimensions | EURO / 80x120 cm | Cases / pallet | 96 |
| Net weight / Gross weight of pallet | 259.200 / 317.885 kg | Cases / layer | 8 |
| Total height | 1950 mm | Layers / pallet | 12 |

Case

| | | | |
|---------------------------------|----------------|---------------|----------|
| External dimensions (L x W x H) | 390x290x150 mm | Volume (m3) | 0.017 m³ |
| Net weight of case | 2.7 kg | Pieces / case | 60 |
| Gross weight of case | 3.016 kg | Bags / case | 1 |

Bag

| | | | |
|-------------------|--------|--------------|----|
| Net weight of bag | 2.7 kg | Pieces / bag | 60 |
|-------------------|--------|--------------|----|

| | | |
|-----------------------------------|---|--------------------|
| Additional components in the case | N | (Y = yes / N = no) |
|-----------------------------------|---|--------------------|

FOR ANY INFORMATION / CONTACT

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