



**FROZEN STONE OVEN PART-BAKED FRUIT BREAD 180G BRIDOR UNE RECETTE LENÔTRE PROFESSIONNELS**



Product code	<b>30894</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280007581</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*The best of Viennese pastries available to professionals in the hotel and restaurant sector.  
Rich in raisins, hazelnuts, apricots. Apricot and raisin notes and flavours.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	21.0 cm ± 2.5 cm
	Width	6.0 cm ± 1.0 cm
	Height	4.0 cm ± 0.5 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	164g
	Length	20.5 cm ± 2.5 cm
	Width	5.5 cm ± 1.0 cm
	Height	4.0 cm ± 0.5 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, raisins 13%, **HAZELNUTS** 13%, **RYE** flour, dried apricots 4%, yeast, salt, rice flour, **WHEAT** gluten, malted **WHEAT** flour.

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

May contain traces of: milk, other nuts, sesame seeds, 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)	1,330	15.8 %	1,446	17.2 %
Energy (kcal)	316	15.8 %	344	17.2 %
Fat (g)	8.9	12.7 %	9.7	13.8 %
of wich saturates (g)	0.7	3.6 %	0.8	3.9 %
of which trans fatty acids (g)	0.00673		0.00734	
Carbohydrate (g)	48	18.4 %	52	20.1 %
of which sugars (g)	12	13.5 %	13	14.7 %
Fibre (g)	5.7		6.3	
Protein (g)	8.2	16.5 %	9	18.0 %
Salt (g)	0.79	13.1 %	0.86	14.3 %
Sodium (g)	0.31		0.34	

\* 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

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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 baking:

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

## INSTRUCTIONS FOR BAKING

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	Defrosting	approximately 0-10 min at room temperature
	Preheating oven	230°C
	Baking (in ventilated oven)	approximately 13-14 min at 180-190°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](http://www.bridordefrance.tv)**

## PACKAGING

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### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	96
Net weight / Gross weight of pallet	345.600 / 404.285 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 m <sup>3</sup>
Net weight of case	3.6 kg	Pieces / case	20
Gross weight of case	3.916 kg	Bags / case	1

### Bag

Net weight of bag	3.6 kg	Pieces / bag	20
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Additional components in the case	N	(Y = yes / N = no)
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## FOR ANY INFORMATION / CONTACT

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