



TECHNICAL SHEET

FROZEN STONE OVEN PART-BAKED PLAIN FINEDOR® 45G BRIDOR UNE RECETTE LENÔTRE PROFESSIONNEL Roll



Product code	30895	Brand	BRIDOR
EAN code (case)	3419280007598	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.

Elegance, finesse, traditional appearance (manual scoring). Cherry and almond notes with a subtle lactic hint. Dried fruit, almond and cherry flavours.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	18.5 cm ± 2.0 cm
	Width	3.5 cm ± 1.0 cm
	Height	2.5 cm ± 0.5 cm
Baked Product : <small>(indicative information)</small>	Average weight	40g
	Length	18.0 cm ± 2.0 cm
	Width	3.0 cm ± 1.0 cm
	Height	2.5 cm ± 0.5 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, salt, yeast, **WHEAT** gluten, deactivated yeast, **WHEAT** germ flakes, 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)	1,010	12.0 %	1,136	13.5 %
Energy (kcal)	238	11.9 %	268	13.4 %
Fat (g)	0.5	0.7 %	0.6	0.8 %
of which saturates (g)	0.1	0.7 %	0.2	0.8 %
of which trans fatty acids (g)	0		0	
Carbohydrate (g)	48	18.6 %	54	20.6 %
of which sugars (g)	0.9	1.0 %	1	1.1 %
Fibre (g)	2.8		3.2	
Protein (g)	9	18.0 %	10	20.0 %
Salt (g)	1.6	26.7 %	1.8	29.6 %
Sodium (g)	0.64		0.71	

* 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	AES 10/4-05/04
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: 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

INSTRUCTIONS FOR BAKING

	Defrosting	approximately 0-10 min at room temperature
	Preheating oven	230°C
	Baking (in ventilated oven)	approximately 6-8 min at 200-210°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	216.000 / 274.685 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	2.25 kg	Pieces / case	50
Gross weight of case	2.566 kg	Bags / case	1

Bag

Net weight of bag	2.25 kg	Pieces / bag	50
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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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