



TECHNICAL SHEET

FROZEN STONE OVEN PART-BAKED ASSORTMENT OF PRESTIGE ROLL 45G BRIDOR UNE RECETTE LENÔTRE PROFESSIONNELS



Product code	31588	Brand	BRIDOR
EAN code (case)	3419280011427	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). Rich in grains, cereals and olives. Intense notes and flavours.*

CHARACTERISTICS AND COMPOSITION

- 30 Finedor® 45g
- 30 Green Olives Triangular Roll 45g
- 30 Cereal Roll 45g



Serving suggestion

Ingredients: **Finedor®**: WHEAT flour, water, salt, yeast, WHEAT gluten, deactivated yeast, WHEAT germ flakes 0.2%, malted WHEAT flour.

Green Olives Triangular Roll: WHEAT flour, water, green olives 9%, olive oil 3%, salt, WHEAT gluten, yeast, acidity regulator (citric acid), malted WHEAT flour.

Cereal Roll: WHEAT flour, water, sourdough (stonemill WHEAT flour, water), SESAME seeds 3%, brown flax seeds 2%, malted WHEAT flakes 2%, salt, WHEAT germ flakes 0.5%, WHEAT gluten, yeast, deactivated yeast, malted WHEAT flour.

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

May contain traces of: milk, nuts, eggs.

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

Despite all the care taken in the preparation of our products, presence of pit fragment is not excluded.

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

Nutritional values per 100g	Frozen Mix	Baked Mix	% RI* per serving** of baked mix
Energy (kJ)	1,075	1,190	6.3 %
Energy (kcal)	254	282	6.3 %
Fat (g)	3.1	3.4	2.2 %
of which saturates (g)	0.5	0.6	1.2 %
of which trans fatty acids (g)	0	0	
Carbohydrate (g)	46	51	8.8 %
of which sugars (g)	1.1	1.2	0.6 %
Fibre (g)	3.2	3.5	6.2 %
Protein (g)	9	10	8.9 %
Salt (g)	1.5	1.7	12.6 %
Sodium (g)	0.61	0.68	12.6 %

* Reference intake for an average adult (8400 kJ / 2000 kcal)- **Weight of a portion of baked product: 40.6g

Nutritional values per 100g of frozen product	Cereal Roll 45g	Finedor® 45g	Green Olives Triangular Roll 45g
Energy (kJ)	1,068	1,010	1,161
Energy (kcal)	253	238	275
Fat (g)	3.2	0.5	5.5
of which saturates (g)	0.5	0.1	0.8
of which trans fatty acids (g)	0	0	0
Carbohydrate (g)	45	48	46
of which sugars (g)	1.5	0.9	0.8
Fibre (g)	3.7	2.8	3
Protein (g)	9.1	9	8.9
Salt (g)	1.2	1.6	1.8
Sodium (g)	0.47	0.64	0.73

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 5,000 cfu/g	< 50 000 cfu/g	ISO 4833-2
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence in 25g	AES 10/04-05/04
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: 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.

Maximum preservation after baking is 48 hours.

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	15 min 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	64
Net weight / Gross weight of pallet	259.200 / 318.619 kg	Cases / layer	8
Total height	2110 mm	Layers / pallet	8

Case

External dimensions (L x W x H)	390x290x245 mm	Volume (m3)	0.028 m³
Net weight of case	4.05 kg	Pieces / case	90
Gross weight of case	4.539 kg	Bags / case	3

Bag

Finedor® 45g	Net weight of bag	1.350 kg	Bags / case	1	Pieces / bag	30
Green Olives Triangular Roll 45g	Net weight of bag	1.350 kg	Bags / case	1	Pieces / bag	30
Cereal Roll 45g	Net weight of bag	1.350 kg	Bags / case	1	Pieces / bag	30

Additional components in the case	N	(Y = yes / N = no)
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FOR ANY INFORMATION / CONTACT

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