



TECHNICAL SHEET

# FROZEN STONE OVEN PART-BAKED POCHON LOAF 450G BRIDOR SIGNÉ FRÉDÉRIC LALOS Bread



Product code	<b>32993</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280020924</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Excellent breads, uniquely formed, with subtle and perfectly balanced flavours.*

*"Pochon loaf, bread with a lovely rustic look. Hand folded. "Caractère" bread without acidity. A taste of buckwheat sourdough.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	18.0 cm ± 2.5 cm
	Width	18.0 cm ± 2.5 cm
	Height	8.0 cm ± 2 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	436g
	Length	17.5 cm ± 2.5 cm
	Width	17.5 cm ± 2.5 cm
	Height	8.0 cm ± 2



*Serving suggestion*

Ingredients: **WHEAT** flour, water, sourdough 6% (**WHEAT** flour, water), dehydrated and fermented buckwheat flour, dehydrated **WHEAT** sourdough, salt, yeast, **WHEAT** gluten, 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)	1,020	3.6 %	1,059	3.8 %
Energy (kcal)	241	3.6 %	250	3.8 %
Fat (g)	0.6	0.0 %	0.6	0.3 %
of which saturates (g)	0.2	0.0 %	0.2	0.3 %
of which trans fatty acids (g)	0		0	
Carbohydrate (g)	50	5.8 %	52	6.0 %
of which sugars (g)	0.9	0.0 %	0.9	0.3 %
Fibre (g)	2.8		2.9	
Protein (g)	7.4	4.4 %	7.6	4.6 %
Salt (g)	1.4	7.0 %	1.4	7.0 %
Sodium (g)	0.56		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: 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 48 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 16-18 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](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	230.400 / 279.8 kg	Cases / layer	4
Total height	2070 mm	Layers / pallet	8

### Case

External dimensions (L x W x H)	590x390x240 mm	Volume (m3)	0.055 m³
Net weight of case	7.2 kg	Pieces / case	16
Gross weight of case	7.864 kg	Bags / case	1

### Bag

Net weight of bag	7.2 kg	Pieces / bag	16
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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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