

TECHNICAL SHEET

# FROZEN STONE OVEN PART-BAKED COUNTRY-STYLE BAGUETTE 280G BRIDOR THE ESSENTIAL BREADS

Product code	<b>34792</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280027930</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*A collection of quality breads with classic and regular shapes, ideal for all you everyday needs.  
A baguette with wheat and rye flours and Bridor leaven. Made with wheat flour Label Rouge.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	55.0 cm $\pm$ 2.5 cm
	Width	6.5 cm $\pm$ 1.0 cm
	Height	4.0 cm $\pm$ 0.5 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	252g
	Length	54.0 cm $\pm$ 2.5 cm
	Width	6.0 cm $\pm$ 1.0 cm
	Height	4.0 cm $\pm$ 0.5 cm



Serving suggestion

Ingredients: « Label Rouge » WHEAT flour 44% (WHEAT flour, WHEAT gluten, malted WHEAT flour, flour treatment agent (ascorbic acid)), water, sourdough (« Label Rouge » WHEAT flour 9,8%, water), RYE flour, salt, yeast, WHEAT gluten, malted BARLEY flour.

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

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

*Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.*

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		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,014	304	1,127	304	4.0 %
Energy (kcal)	239	72	266	72	3.9 %
Fat (g)	0.6	0	0.7	0	0.0 %
of which saturates (g)	0	0	0	0	0.0 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	48	14	53	14	6.1 %
of which sugars (g)	1.3	0	1.4	0	0.0 %
Added sugars (g)	0	0	0	0	
Fibre (g)	3.9	1.2	4.3	1.2	5.1 %
Protein (g)	8.5	2.6	9.4	2.6	5.6 %
Salt (g)	1.2	0.35	1.3	0.35	6.4 %
Sodium (g)	0.47	0.14	0.52	0.14	6.4 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 30.0g - \*\*\*Weight of a portion of baked product: 27.0g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 10,000 cfu/g	< 100,000 cfu/g	ISO 4833-2
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
Bacillus cereus	< 100 cfu/g	< 1,000 cfu/g	AES 10/10-07/10
Yeast / mould	< 500 cfu/g	< 5,000 cfu/g	ISO 21527-2

## 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 : 48 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 12-14 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.bridor.com](http://www.bridor.com)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	224.000 / 273.4 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 kg	Pieces / case	25
Gross weight of case	7.664 kg	Bags / case	1

### Bag

Net weight of bag	7 kg	Pieces / bag	25
Additional components in the case	N	Y = yes N = no	

## FOR ANY INFORMATION / CONTACT

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