



TECHNICAL SHEET

FROZEN STONE OVEN PART-BAKED OLIVE OIL CIABATTA 140G BRIDOR GAMME EVASION

Ciabatta Huile d'Olives 140g

Product code	37147	Brand	BRIDOR
EAN code (case)	3419280044098	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	France

When French baking expertise is inspired by trends from here and afar, to offer Viennese pastries rich in flavours.

A ciabatta bread with olive oil, soft and flavourful, an ideal format for sandwiches.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	21.0 cm \pm 2.0 cm
	Width	7.5 cm \pm 1.0 cm
	Height	4.0 cm \pm 1.0 cm
Baked Product :	Average weight	132g
<i>(indicative information)</i>	Length	20.5 cm \pm 2.0 cm
	Width	7.0 cm \pm 1.0 cm
	Height	4.0 cm \pm 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, olive oil 2%, yeast, salt, **WHEAT** gluten, deactivated yeast, 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)	1,065	17.7 %	1,129	18.8 %
Energy (kcal)	252	17.6 %	267	18.7 %
Fat (g)	3.1	6.1 %	3.2	6.4 %
of which saturates (g)	0.5	3.5 %	0.5	3.5 %
of which trans fatty acids (g)	0		0	
Carbohydrate (g)	46	25.0 %	49	26.4 %
of which sugars (g)	0.8	1.3 %	0.9	1.4 %
Fibre (g)	2.7		2.8	
Protein (g)	8.6	24.0 %	9.1	25.5 %
Salt (g)	1.3	30.0 %	1.4	32.7 %
Sodium (g)	0.52		0.55	

* 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 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: 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.

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 10-12 min at 180°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	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 m ³
Net weight of case	7 kg	Pieces / case	50
Gross weight of case	7.664 kg	Bags / case	1

Bag

Net weight of bag	7 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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