



**FROZEN STONE OVEN PART-BAKED OLIVE OIL AND GREEN OLIVES CIABATTA 140G BRIDOR GAMME EVASION**

Product code	<b>31612</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280011601</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*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 and with green olives, an ideal format for sandwiches.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	18.0 cm ± 2.0 cm
	Width	8.0 cm ± 1.5 cm
	Height	4.0 cm ± 1.0 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	130g
	Length	17.5 cm ± 2.0 cm
	Width	7.5 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm



*Serving suggestion*

Ingredients: **WHEAT** flour, water, green olives 12% (green olives, salt, acidity regulator (citric acid)), 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)	1,060	17.7 %	1,133	18.9 %
Energy (kcal)	251	17.6 %	268	18.8 %
Fat (g)	4.6	9.1 %	4.9	9.8 %
of which saturates (g)	0.7	5.0 %	0.8	5.6 %
of which trans fatty acids (g)	0		0	
Carbohydrate (g)	43	23.1 %	46	24.8 %
of which sugars (g)	0.8	1.2 %	0.8	1.2 %
Fibre (g)	2.9		3.1	
Protein (g)	8	22.0 %	8.5	23.8 %
Salt (g)	1.7	40.0 %	1.8	42.0 %
Sodium (g)	0.67		0.72	

\* 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

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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.

## INSTRUCTIONS FOR BAKING

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	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](http://www.bridordefrance.tv)**

## PACKAGING

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### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	268.800 / 320.915 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 m <sup>3</sup>
Net weight of case	4.2 kg	Pieces / case	30
Gross weight of case	4.575 kg	Bags / case	1

### Bag

Net weight of bag	4.2 kg	Pieces / bag	30
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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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