



TECHNICAL SHEET

MIX LOSANGE 55g - frozen stone oven part-baked - BRIDOR

Diamond Roll

Product code **33074**
 EAN code (case) **03419280021426**
 EAN code (bag)

Brand **BRIDOR**
 Customs declaration number **1905 90 30**
 Manufactured in

THE ESSENTIAL BREADS

Breads that everyone loves to meet your everyday needs.

CHARACTERISTICS AND COMPOSITION

25 Plain Losanges 55g
 25 Poppy Losanges 55g
 25 Sesame Losanges 55g
 25 Cereals Losanges 55g



Serving suggestion

Ingredients: Nature losange : **WHEAT flour**, water, salt, yeast, **wheat GLUTEN**, dehydrated **WHEAT** sourdough, **WHEAT germ**, malted **WHEAT flour**.

Poppy seeds losange : **WHEAT flour**, water, poppy seeds 3%, salt, yeast, **wheat GLUTEN**, **WHEAT germ**, malted **WHEAT flour**.

Sesame Losange : **WHEAT flour**, water, **SESAME seeds** 3%, salt, **wheat GLUTEN**, yeast, **WHEAT germ**, malted **WHEAT flour**.

Cereals losange : **WHEAT flour**, water, **WHEAT sourdough**, **SESAME seeds** 3%, brown flax seeds 2%, malted **WHEAT flakes** 2%, salt, yeast, **WHEAT germ** 0.5%, **wheat GLUTEN**, malted **WHEAT flour**.

Contains: gluten, sesame.

May contain: traces of nuts.

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

Nutritional values per 100g	frozen mix	frozen Plain Losange	frozen Poppy Losange	frozen Sesame Losange	frozen Cereals Losange	baked mix
Energy (kJ) / (kcal)	1079 / 255	1046 / 247	1063 / 251	1070 / 253	1120 / 265	1148 / 271
Fat (g)	2.2	0.9	1.8	2.5	3.5	2.3
of which saturates (g)	0.3	0.1	0.3	0.4	0.5	0.4
Carbohydrate (g)	49	50	49	48	48	52
of which sugars (g)	1.1	0.9	1.0	0.9	1.6	1.2
Fibre (g)	3.3	3.1	3.4	3.0	3.9	3.6
Protein (g)	8.1	8.1	8.0	8.1	8.4	8.8
Salt (g)	1.30	1.50	1.30	1.30	1.20	1.40

* Reference intake for an average adult (8400 kJ / 2000 kcal)



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Microbiological characteristics	Targets	Tolerances	Methods of analysis laboratory
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	none in 25g	none in 25g	AES 10/4-05/04
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 21527-1

STORAGE AND SHELF LIFE

Date of minimum durability date: 365 days (12 months) from the date indicated on the packaging.

Store at -18°C or below before use. **DO NOT REFREEZE ONCE THAWED.**

Storage conditions:

- * 24h in the 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

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

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 / 80 x 120 cm	Cases / pallet	36
Net weight / Gross weight of pallet	197.999 kg / 251 kg	Cases / layer	4
Total height	2.09 m	Layers/ pallet	9

Case

External dimensions (L x W x H)	595 x 392 x 216 mm	Volume (m³)	0.051
Net weight of case	5.500 kg	Gross weight of case	6.182 kg
		Pieces / case	100

Bag

Nature losange	Net weight of bag	1.375 kg	Bags / case	1	Pieces / bag	25
Poppy seeds losange	Net weight of bag	1.375 kg	Bags / case	1	Pieces / bag	25
Sesame Losange	Net weight of bag	1.375 kg	Bags / case	1	Pieces / bag	25
Cereals losange	Net weight of bag	1.375 kg	Bags / case	1	Pieces / bag	25

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

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