



**FROZEN STONE OVEN PART-BAKED
CANDIED TOMATO AND BASIL CIABATTA
140G BRIDOR GAMME EVASION**

Product code	33432	Brand	BRIDOR
EAN code (case)	3419280023208	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 a delicate tomato basil flavor to make Mediterranean sandwiches.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	18.0 cm ± 2.0 cm
	Width	8.0 cm ± 1.0 cm
	Height	4.5 cm ± 1.0 cm
Baked Product : <i>(indicative information)</i>	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, dried tomatoes 4%, yeast, basil 1%, salt, non-hydrogenated rapeseed oil, **WHEAT** gluten, extra virgin olive oil, sugar, deactivated yeast, malted **WHEAT** flour, garlic, acid (citric acid), antioxidant (ascorbic acid), oregano.

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	Clean Label	N
Ionization: without	Suitable for vegetarians	Y	Halal certified	Y		(Y = yes / N = no)

Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,062	1,487	1,142	1,487	18.9 %
Energy (kcal)	251	351	270	351	18.8 %
Fat (g)	1.9	2.6	2	2.6	4.0 %
of which saturates (g)	0	0	0	0	0.0 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	48	67	51	67	27.4 %
of which sugars (g)	1.2	1.7	1.3	1.7	2.0 %
Fibre (g)	3.1	4.4	3.4	4.4	18.7 %
Protein (g)	8.9	12	9.6	12	26.6 %
Salt (g)	1.4	2.0	1.5	2.0	36.0 %
Sodium (g)	0.58	0.81	0.62	0.81	36.0 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 140.0g - ***Weight of a portion of baked product: 130.2g

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	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.bridordefrance.tv

PACKAGING

Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	224.000 / 276.115 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 ³
Net weight of case	3.5 kg	Pieces / case	25
Gross weight of case	3.875 kg	Bags / case	1

Bag

Net weight of bag	3.5 kg	Pieces / bag	25
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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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