



TECHNICAL SHEET

INDIVIDUAL RYE BREAD 50G x 50 BRIDOR UNE RECETTE LENÔTRE PROFESSIONNEL STONE PART



Product code	33994	Brand	BRIDOR
EAN code (case)	03419280017672	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	France

BRIDOR UNE RECETTE LENÔTRE PROFESSIONNEL

Refined rolls made with exclusive recipes developed by the Master Bakers of La Maison Lenôtre Paris.

A real rye roll with 66% of stone-milled rye flour. Notes of humus, mushrooms, spices and apricots. Honey and spice flavours.

CHARACTERISTICS AND COMPOSITION

Frozen product:

Length:	10.5 cm ± 1.5 cm
Width:	5.5 cm ± 1.0 cm
Height:	3.5 cm ± 0.5 cm

Baked product:

Average weight:	46g (indicative information)
Length:	10.0 cm ± 1.5 cm
Width:	5.0 cm ± 1.0 cm
Height:	3.5 cm ± 0.5 cm



Serving suggestion

Ingredients: water, **RYE flour 35%**, **WHEAT flour**, wheat **GLUTEN**, salt, yeast, **SOURDOUGH**, malted **BARLEY flour**, rapeseed oil, malted **WHEAT flour**.

Contains: gluten.

May contain: traces of dairy products, traces of nuts, traces of sesame.

GMO:	without	Suitable for vegans:	N	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) / (kcal)	881 / 209	10.5 %	948 / 224	11.2 %
Fat (g)	1.1	1.6 %	1.2	1.7 %
of which saturates (g)	0.2	1.0 %	0.2	1.0 %
Carbohydrate (g)	39	15.0 %	42	16.2 %
of which sugars (g)	1.1	1.2 %	1.2	1.3 %
Fibre (g)	7.1	28.4 %	7.6	30.4 %
Protein (g)	7.1	14.2 %	7.6	15.2 %
Salt (g)	1.30	21.7 %	1.40	23.3 %

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

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



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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	96
Net weight / Gross weight of pallet	240.000 kg / 302 kg	Cases / layer	8
Total height	1.93 m	Layers/ pallet	12

Case

External dimensions (L x W x H)	398 x 288 x 148 mm	Volume (m ³)	0.017
Net weight of case	2.500 kg	Pieces / case	50
Gross weight of case	2.858 kg	Bags / case	1

Bag

Net weight of bag	2.500 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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