



TECHNICAL SHEET

WALNUT BREAD 400g - stone oven part-baked frozen - BRIDOR by FRÉDÉRIC LALOS



Product code **34234**
 EAN code (case) **03419280024755**
 EAN code (bag)

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

"Bridor by Frédéric Lalos" Collection : a line of excellent breads, uniquely formed, with subtle and perfectly balanced flavours.

CHARACTERISTICS AND COMPOSITION

Frozen product: Length: 19.0 cm ± 2.0 cm
 Width: 14.0 cm ± 1.5 cm
 Height: 5.0 cm ± 1.0 cm

Baked product: Average weight: 384g (indicative information)
 Length: 18.5 cm ± 2.0 cm
 Width: 13.5 cm ± 1.5 cm
 Height: 5.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT flour**, water, **WALNUTS 19%**, **sourdough (WHEAT flour, water)**, **RYE flour**, salt, yeast, **wheat GLUTEN**, malted **BARLEY flour**, malted **WHEAT flour**.

Contains: nuts, gluten.

May contain: traces of sesame.

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) / (kcal)	1377 / 329	16.5 %	1420 / 339	17.0 %
Fat (g)	14.0	20.0 %	14.0	20.0 %
of which saturates (g)	1.5	7.5 %	1.6	8.0 %
Carbohydrate (g)	40	15.4 %	42	16.2 %
of which sugars (g)	2.5	2.8 %	2.6	2.9 %
Fibre (g)	3.7	14.8 %	3.9	15.6 %
Protein (g)	8.8	17.6 %	9.2	18.4 %
Salt (g)	1.10	18.3 %	1.10	18.3 %

* 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: 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 13-14 min at 180-190°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	32
Net weight / Gross weight of pallet	320.000 kg / 372 kg	Cases / layer	4
Total height	2.08 m	Layers/ pallet	8

Case

External dimensions (L x W x H)	590 x 387 x 241 mm	Volume (m³)	0.055
Net weight of case	10.000 kg	Pieces / case	25
Gross weight of case	10.765 kg	Bags / case	1

Bag

Net weight of bag	10.000 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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