



TECHNICAL SHEET

FROZEN STONE OVEN PART-BAKED POPPY SEEDS HALF-BAGUETTE 140G BRIDOR THE ESSENTIAL

Product code **35021**
EAN code (case) **03419280029415**
EAN code (bag)

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

*Breads that everyone loves to meet your everyday needs.
Half-baguette with blue poppy seed topping for more crunch, use of fermented dough for more flavour.*

CHARACTERISTICS AND COMPOSITION

Frozen product: Length: 27.0 cm \pm 2.5 cm
Width: 6.5 cm \pm 1.0 cm
Height: 4.0 cm \pm 0.5 cm

Baked product: Average weight: 130g (indicative information)
Length: 26.5 cm \pm 2.5 cm
Width: 6.0 cm \pm 1.0 cm
Height: 4.0 cm \pm 0.5 cm



Serving suggestion

Ingredients: **WHEAT flour**, water, Finish (poppy seeds 3%), salt, yeast, **wheat GLUTEN**, emulsifier (mono- and diglycerides of fatty acids), **malted WHEAT flour**, flour treatment agent (ascorbic acid).

Contains: gluten.

May contain: traces of nuts, traces of sesame.

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 product	% RI*	baked product	% RI*
Energy (kJ) / (kcal)	1065 / 252	12.6 %	1152 / 272	13.6 %
Fat (g)	2.1	3.0 %	2.3	3.3 %
of which saturates (g)	0.3	1.5 %	0.4	2.0 %
Carbohydrate (g)	48	18.5 %	52	20.0 %
of which sugars (g)	1.3	1.4 %	1.4	1.6 %
Fibre (g)	3.3	13.2 %	3.5	14.0 %
Protein (g)	8.5	17.0 %	9.1	18.2 %
Salt (g)	1.40	23.3 %	1.50	25.0 %

* 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 10 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	32
Net weight / Gross weight of pallet	224.000 kg / 276 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	7.000 kg	Pieces / case	50
Gross weight of case	7.750 kg	Bags / case	1

Bag

Net weight of bag	7.000 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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