



TECHNICAL SHEET

FROZEN BAKED IN MOULDS GRAINS GLUTEN FREE ROLL 45G BRIDOR

Petit pain

Product code	35432	Brand	BRIDOR
EAN code (case)	3419280031760	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	France

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	8.0 cm \pm 0.5 cm
	Width	4.0 cm \pm 0.5 cm
	Height	4.2 cm \pm 0.5 cm



Serving suggestion

Ingredients: water, maize starch, whole-grain rice flour, potato starch, seeds 8% (brown flax seeds, yellow flax seeds, millet seeds, sunflower seeds), buckwheat flour, yeast, rice flour, finish 2% (poppy seeds), thickeners (tara gum, xanthan gum), sugar, salt.

For allergens, including cereals containing gluten, see ingredients in capital letters.

May contain traces of: milk, eggs.

Enzymes are technological aids and may not be reported in baked products.

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

Nutritional values per 100g	Frozen product		
	For 100g	Per serving**	% RI* per serving
Energy (kJ)	955	430	5.1 %
Energy (kcal)	227	102	5.1 %
Fat (g)	4.9	2.2	3.1 %
of which saturates (g)	0.6	0.3	1.3 %
of which trans fatty acids (g)	0	0	
Carbohydrate (g)	39	17	6.7 %
of which sugars (g)	1.7	0.8	0.9 %
Fibre (g)	4.1	1.9	7.4 %
Protein (g)	4.6	2.1	4.1 %
Salt (g)	0.94	0.42	7.1 %
Sodium (g)	0.38	0.17	7.1 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 45.0g

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 thawing:

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

		Take the product out of the freezer, and bake directly in its wrapping. Do not use gas oven or stone oven.
	Baking (in ventilated oven)	approximately 8-10 min at 160°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 / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	144.000 / 202.435 kg	Cases / layer	8
Total height	1790 mm	Layers / pallet	8

Case

External dimensions (L x W x H)	388x288x205 mm	Volume (m3)	0.023 m³
Net weight of case	2.25 kg	Pieces / case	50
Gross weight of case	2.723 kg	Bags / case	50

Bag

Net weight of bag	0.045 kg	Pieces / bag	1
Additional components in the case	N	(Y = yes / N = no)	

FOR ANY INFORMATION / CONTACT

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