



TECHNICAL SHEET

# FROZEN STONE OVEN PART-BAKED PLAIN SO MOELLEUX 140G BRIDOR EVASION RANGE

Sandwich bread

Product code **36100**  
EAN code (case) **03419280036116**  
EAN code (bag)

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

*A range to discover new baking horizons.*

*Unlike anything else on the market, So moelleux are sandwich breads which combine the look of traditional French bread, with its scoring and light dusting of flour.*

## CHARACTERISTICS AND COMPOSITION

**Frozen product:** Length: 26.0 cm  $\pm$  2.0 cm  
Width: 7.0 cm  $\pm$  1.0 cm  
Height: 3.5 cm  $\pm$  1.0 cm

**Baked product:** Average weight: 136g  
(indicative information) Length: 25.5 cm  $\pm$  2.0 cm  
Width: 6.5 cm  $\pm$  1.0 cm  
Height: 3.5 cm  $\pm$  1.0 cm



Serving suggestion

Ingredients: **WHEAT flour**, water, rapeseed oil, yeast, sugar, salt, **wheat GLUTEN**, malted **WHEAT flour**, flour treatment agent (ascorbic acid).

Contains: gluten.

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

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

Nutritional values per 100g	frozen product	% RI*	baked product	% RI*
Energy (kJ) / (kcal)	1130 / 267	13.4 %	1155 / 273	13.7 %
Fat (g)	3.7	5.3 %	3.8	5.4 %
of which saturates (g)	0.5	2.5 %	0.5	2.5 %
Carbohydrate (g)	49	18.9 %	50	19.2 %
of which sugars (g)	3.1	3.4 %	3.2	3.6 %
Fibre (g)	2.6	10.4 %	2.7	10.8 %
Protein (g)	8.2	16.4 %	8.4	16.8 %
Salt (g)	1.40	23.3 %	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: 540 days (18 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 5-7 min at 180°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](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO / 80 x 120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	206.080 kg / 263 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	6.440 kg	Pieces / case	46
Gross weight of case	7.202 kg	Bags / case	1

### Bag

Net weight of bag	6.440 kg	Pieces / bag	46
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Additional components in the case	N	(Y = yes / N = no)
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## FOR ANY INFORMATION / CONTACT

Address: Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - [www.bridordefrance.com](http://www.bridordefrance.com)

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