



TECHNICAL SHEET

FROZEN STONE OVEN FULLY BAKED BRIOCHE SANDWICH BREAD 130G BRIDOR SO MOELLEUX RANGE

Product code **36110**
EAN code (case) **03419280036215**
EAN code (bag)

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

A range to discover new baking horizons.

A real alternative to Vienna bread which is wider for easier filling and with 3 scores, like a traditional mini-baguette, to break with the usual Vienna bread look.

CHARACTERISTICS AND COMPOSITION

Length : 22.5 cm \pm 2.0 cm

Width : 6.5 cm \pm 1.0 cm

Height : 4.0 cm \pm 1.0 cm



Serving suggestion

Ingredients: **WHEAT flour**, water, sugar, **EGGS**, rapeseed oil, **whole MILK powder**, yeast, salt, emulsifier (mono- and diglycerides of fatty acids), **wheat GLUTEN**, colour (beta-carotene), **malted WHEAT flour**, flour treatment agent (ascorbic acid).

Contains: dairy products, eggs, gluten.

May contain: 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: N

Nutritional values per 100g	frozen product	% RI*
Energy (kJ) / (kcal)	1242 / 294	14.7 %
Fat (g)	6.0	8.6 %
of which saturates (g)	1.7	8.5 %
Carbohydrate (g)	50	19.2 %
of which sugars (g)	7.1	7.9 %
Fibre (g)	2.5	10.0 %
Protein (g)	8.8	17.6 %
Salt (g)	1.30	21.7 %

* 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



TECHNICAL SHEET

FROZEN STONE OVEN FULLY BAKED BRIOCHE SANDWICH BREAD 130G BRIDOR SO MOELLEUX RANGE

STORAGE AND SHELF LIFE


Date of minimum durability date: 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

SERVING INSTRUCTIONS

 Defrosting	approximately 45 min at room temperature
--	--

PACKAGING

Pallet

Pallet type / Dimensions	EURO / 80 x 120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	183.040 kg / 235 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 (m ³)	0.055
Net weight of case	5.720 kg	Pieces / case	44
Gross weight of case	6.482 kg	Bags / case	1

Bag

Net weight of bag	5.720 kg	Pieces / bag	44
-------------------	----------	--------------	----

Additional components in the case	N	(Y = yes / N = no)
-----------------------------------	---	--------------------

FOR ANY INFORMATION / CONTACT

Address: Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - www.bridordefrance.com

e-mail: exportsales@groupeleduff.com