



# FROZEN STONE OVEN PART-BAKED ANCIENT GRAINS FINEDOR® 50G BRIDOR UNE RECETTE LENÔTRE PROFESSIONNELS Roll



Product code	<b>36768</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280041356</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*The best of Viennese pastries available to professionals in the hotel and restaurant sector.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	18.0 cm ± 2.0 cm
	Width	3.5 cm ± 1.0 cm
	Height	2.5 cm ± 0.5 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	46g
	Length	17.5 cm ± 2.0 cm
	Width	3.0 cm ± 1.0 cm
	Height	2.5 cm ± 0.5 cm



*Serving suggestion*

Ingredients: **WHEAT** flour, water, sourdough (spelt **WHEAT** flour, water), sunflower seeds 3%, chia seeds 2%, amaranth seeds, red quinoa seeds 2%, millet seeds 2%, salt, yeast, **WHEAT** gluten, deactivated yeast, malted **WHEAT** flour.

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

May contain traces of: milk, sesame seeds, nuts, 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	Y		(Y = yes / N = no)

Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,159	579	1,259	579	7.4 %
Energy (kcal)	274	137	298	137	7.4 %
Fat (g)	3.7	1.9	4	1.9	2.9 %
of which saturates (g)	0.5	0.3	0.6	0.3	1.4 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	48	24	52	24	10.0 %
of which sugars (g)	1.7	0.9	1.9	0.9	1.0 %
Fibre (g)	4.9	2.4	5.3	2.4	10.5 %
Protein (g)	9.8	4.9	11	4.9	10.6 %
Salt (g)	1.1	0.53	1.1	0.53	9.5 %
Sodium (g)	0.42	0.21	0.46	0.21	9.5 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 50.0g - \*\*\*Weight of a portion of baked product: 46.0g

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: 450 days (15 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 baking:

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

	Defrosting	approximately 0-10 min at room temperature
	Preheating oven	230°C
	Baking (in ventilated oven)	approximately 6-8 min at 200-210°C, closed damper
	Cooling and rest on tray	15 min at room temperature

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 / 80x120 cm	Cases / pallet	96
Net weight / Gross weight of pallet	240.000 / 298.685 kg	Cases / layer	8
Total height	1950 mm	Layers / pallet	12

### Case

External dimensions (L x W x H)	390x290x150 mm	Volume (m3)	0.017 m <sup>3</sup>
Net weight of case	2.5 kg	Pieces / case	50
Gross weight of case	2.816 kg	Bags / case	1

### Bag

Net weight of bag	2.5 kg	Pieces / bag	50
Additional components in the case	N	(Y = yes / N = no)	

## FOR ANY INFORMATION / CONTACT

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