FROZEN STONE OVEN BAKED 2 OLIVES AND ROSEMARY B'BREAK 70G BRIDOR LES GOURMANDS

2 Olives and Rosemary Roll

Product code	**37393**	Brand	**BRIDOR**		
EAN code (case)	**3419280045408**	Customs declaration number	**1905 90 30**		
EAN code (bag)		Manufactured in	**France**		

Breads enhanced with add-ins, a product of French baking expertise.
The year-round must-have. A generous blend (30%) of green olives and black olives. A dash of rosemary et a splash of extra virgin olive oil to enhance the taste.

CHARACTERISTICS AND COMPOSITION

Frozen Product :

Length	19.5 cm ± 2.0 cm
Width	4.0 cm ± 1.0 cm
Height	3.0 cm ± 0.5 cm

Serving suggestion

Ingredients: **WHEAT** flour, water, black olives 15%, green olives 15%, olive oil, salt, yeast, **WHEAT** gluten, rosemary 0.2%, acidity regulator (citric acid), malted **WHEAT** flour, stabilizer (ferrous gluconate).

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.

Despite all the care taken in the preparation of our products, presence of pit fragment is not excluded.

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		
	For 100g	**Per serving****	**% RI* per serving**
Energy (kJ)	1,023	716	8.5 %
Energy (kcal)	243	170	8.5 %
Fat (g)	7.6	5.3	7.6 %
of wich saturates (g)	1.2	0.8	4.2 %
of which trans fatty acids (g)	0	0	
Carbohydrate (g)	35	25	9.5 %
of which sugars (g)	0.6	< 0.5	0.5 %
Fibre (g)	3.2	2.2	8.9 %
Protein (g)	7.1	5	10.0 %
Salt (g)	1.9	1.4	22.6 %
Sodium (g)	0.77	0.54	22.6 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 70.0g

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

	Defrosting	approximately 45 min at room temperature
		For more crispiness:
	Preheating oven	230°C
	Baking (in ventilated oven)	approximately 2-3 min at 180°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

PACKAGING

Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	96
Net weight / Gross weight of pallet	268.800 / 327.485 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 m³
Net weight of case	2.8 kg	Pieces / case	40
Gross weight of case	3.116 kg	Bags / case	1

Bag

Net weight of bag	2.8 kg	Pieces / bag	40
Additional components in the case		N	(Y = yes / N = no)

FOR ANY INFORMATION / CONTACT

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