



TECHNICAL SHEET

FROZEN STONE OVEN PART-BAKED FIG ROLL 55G BRIDOR LES GOURMANDS

Product code	37453	Brand	BRIDOR
EAN code (case)	3419280045736	Customs declaration number	1905 90 70
EAN code (bag)		Manufactured in	France

Breads enhanced with add-ins, a product of French baking expertise.

Rich in large fig pieces bread. Intense fig flavour against a rye background.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	8.5 cm \pm 1.5 cm
	Width	5.5 cm \pm 1.0 cm
	Height	4.0 cm \pm 0.5 cm
Baked Product : <small>(indicative information)</small>	Average weight	53g
	Length	8.0 cm \pm 1.5 cm
	Width	5.0 cm \pm 1.0 cm
	Height	4.0 cm \pm 0.5 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, dried figs 12%, **RYE** flour, salt, yeast, **WHEAT** gluten, rice flour, 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	(Y = yes / N = no)
Ionization: without	Suitable for vegetarians	Y	Halal certified	Y	

Nutritional values per 100g	Frozen product	% RI*	Baked product	% RI*
Energy (kJ)	1,076	12.8 %	1,116	13.3 %
Energy (kcal)	254	12.7 %	263	13.2 %
Fat (g)	0.6	0.8 %	0.6	0.9 %
of which saturates (g)	0.1	0.7 %	0.1	0.7 %
of which trans fatty acids (g)	0		0	
Carbohydrate (g)	52	20.1 %	54	20.7 %
of which sugars (g)	7.6	8.4 %	7.8	8.7 %
Fibre (g)	3.6		3.7	
Protein (g)	8.3	16.7 %	8.6	17.2 %
Salt (g)	1.4	24.1 %	1.5	24.8 %
Sodium (g)	0.58		0.59	

* Reference intake for an average adult (8400 kJ / 2000 kcal)

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
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	absence in 25g	absence in 25g	BRD 07/11-12/05
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 baking:

At ambient temperature during 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

INSTRUCTIONS FOR BAKING

	Defrosting	approximately 0-10 min at room temperature
	Preheating oven	230°C
	Baking (in ventilated oven)	approximately 7-9 min at 190-200°C, closed damper
	Cooling and rest on tray	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	64
Net weight / Gross weight of pallet	264.000 / 317.379 kg	Cases / layer	8
Total height	2110 mm	Layers / pallet	8

Case

External dimensions (L x W x H)	390x290x245 mm	Volume (m3)	0.028 m³
Net weight of case	4.125 kg	Pieces / case	75
Gross weight of case	4.519 kg	Bags / case	1

Bag

Net weight of bag	4.125 kg	Pieces / bag	75
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Additional components in the case	N	(Y = yes / N = no)
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FOR ANY INFORMATION / CONTACT

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