



**FROZEN STONE OVEN PART-BAKED  
ASSORTMENT OF RECTANGULAR ROLL  
55G BRIDOR LES ESSENTIELS**

Product code	<b>37551</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280046580</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Breads that everyone loves to meet your everyday needs.*

*An attractive assortment to add variety. Rolls based on fermented dough with a small amount of yeast for natural fermentation which provides richer aromatic notes. Rolls made with wheat flour Label Rouge.*

**CHARACTERISTICS AND COMPOSITION**

- 40 Plain Roll 55g**
- 40 Multigrain Roll 55g**
- 40 Rustic with Seeds Roll 55g**



Serving suggestion

**Ingredients:** **Plain Roll:** « Label Rouge » **WHEAT** flour, water, salt, yeast, **WHEAT** gluten, emulsifier (mono- and diglycerides of fatty acids), malted **WHEAT** flour, flour treatment agent (ascorbic acid).  
**Multigrain Roll:** « Label Rouge » **WHEAT** flour, water, finish 4% (**SESAME** seeds, poppy seeds), sunflower seeds 2.7%, millet seeds 1.9%, poppy seeds 1.9%, brown flax seeds 1.1%, yellow flax seeds 1.1%, salt, **WHEAT** gluten, yeast, emulsifier (mono- and diglycerides of fatty acids), malted **WHEAT** flour, flour treatment agent (ascorbic acid).  
**Rustic with Seeds Roll:** « Label Rouge » **WHEAT** flour, water, sunflower seeds 3.4%, **SESAME** seeds 2.6%, **RYE** flour 2.4%, yellow flax seeds 1.7%, **OAT** flakes 1.7%, salt, yeast, **WHEAT** gluten, emulsifier (mono- and diglycerides of fatty acids), malted **WHEAT** flour, flour treatment agent (ascorbic acid).

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

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

Nutritional values per 100g	Frozen Mix	Baked Mix	% RI* per serving** of baked mix
Energy (kJ)	1,140	1,226	8.0 %
Energy (kcal)	270	290	7.9 %
Fat (g)	4.1	4.5	3.5 %
of which saturates (g)	0.6	0	0.0 %
of which trans fatty acids (g)	0	0	0.0 %
Carbohydrate (g)	47	50	10.6 %
of which sugars (g)	1.3	1.4	0.9 %
Fibre (g)	3.7	4	8.7 %
Protein (g)	9.4	10	11.1 %
Salt (g)	1.2	1.3	12.2 %
Sodium (g)	0.50	0.53	12.2 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal)- \*\*Weight of a portion of baked product: 51.1g

Nutritional values per 100g of frozen product	Multigrain Roll 55g	Plain Roll 55g	Rustic with Seeds Roll 55g
Energy (kJ)	1,193	1,037	1,200
Energy (kcal)	283	244	284
Fat (g)	6.5	0.6	5.4
of which saturates (g)	0.9	0.2	0.8
of which trans fatty acids (g)	0	0	0
Carbohydrate (g)	44	50	47
of which sugars (g)	1.3	1.3	1.3
Fibre (g)	4.3	2.7	4.1
Protein (g)	10	8.4	9.9
Salt (g)	1.1	1.4	1.2
Sodium (g)	0.44	0.55	0.50

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 7-9 min at 190-200°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

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### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	211.200 / 261.997 kg	Cases / layer	4
Total height	2070 mm	Layers / pallet	8

### Case

External dimensions (L x W x H)	590x390x240 mm	Volume (m3)	0.055 m <sup>3</sup>
Net weight of case	6.6 kg	Pieces / case	120
Gross weight of case	7.308 kg	Bags / case	3

### Bag

Plain Roll 55g	Net weight of bag	2.200 kg	Bags / case	1	Pieces / bag	40
Multigrain Roll 55g	Net weight of bag	2.200 kg	Bags / case	1	Pieces / bag	40
Rustic with Seeds Roll 55g	Net weight of bag	2.200 kg	Bags / case	1	Pieces / bag	40

Additional components in the case	N	(Y = yes / N = no)
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## FOR ANY INFORMATION / CONTACT

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