



TECHNICAL SHEET

FROZEN STONE OVEN PART-BAKED NORDIC LOAF 330G BRIDOR GAMME EVASION Pain

Product code	38226	Brand	BRIDOR
EAN code (case)	3419280053847	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	France

When French baking expertise is inspired by trends from here and afar, to offer Viennese pastries rich in flavours.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	20.0 cm ± 2.5 cm
	Width	9.0 cm ± 1.5 cm
	Height	6.5 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, **RYE** flour 9%, sunflower seeds 5%, poppy seeds 5%, millet seeds 3%, yeast, yellow flax seeds 1%, white quinoa seeds, malted **BARLEY** flour, dehydrated **WHEAT** sourdough, salt, **WHEAT** gluten, dehydrated and fermented buckwheat flour (buckwheat flour, sourdough (**WHEAT** flour, water)), dehydrated devitalized **WHEAT** sourdough (sourdough (**WHEAT** flour, water)), deactivated yeast, malted **WHEAT** flour, flour treatment agent (ascorbic acid).

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	N		(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)	1,155	347	1,191	347	4.2 %
Energy (kcal)	274	82	283	82	4.2 %
Fat (g)	6.1	1.8	6.3	1.8	2.7 %
of which saturates (g)	0.7	0.2	0.8	0.2	1.1 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	42	13	44	13	5.0 %
of which sugars (g)	1.2	< 0.5	1.2	0	0.4 %
Fibre (g)	5.7	1.7	5.9	1.7	7.0 %
Protein (g)	10	3	10	3	6.2 %
Salt (g)	0.85	0.25	0.87	0.25	4.4 %
Sodium (g)	0.34	0.10	0.35	0.10	4.4 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 30.0g - ***Weight of a portion of baked product: 29.1g

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 48 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 11-13 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

PACKAGING

Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	274.560 / 323.96 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 ³
Net weight of case	8.58 kg	Pieces / case	26
Gross weight of case	9.244 kg	Bags / case	1

Bag

Net weight of bag	8.58 kg	Pieces / bag	26
Additional components in the case	N	(Y = yes / N = no)	

FOR ANY INFORMATION / CONTACT

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