



**FROZEN STONE OVEN PART-BAKED RYE  
AND CEREALS HALF-BAGUETTE 120G**  
**BRIDOR LES GOURMETS**  
 Pain

Product code	<b>38288</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280054455</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Characterful breads, specifically worked to offer an experience inspired by the artisanal universe.  
 Une baguettine façonnée aux allures artisanales adaptée à une multitude d'utilisations. Sa recette composée de farine de seigle, farine d'orge maltée et de blé malté rend sa mie sombre et moelleuse. Le mélange de 6 graines qui la compose rend son goût unique et sa texture croquante.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	25.0 cm ± 2.5 cm
	Width	6.0 cm ± 1.0 cm
	Height	3.5 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	108g
	Length	24.5 cm ± 2.0 cm
	Width	5.5 cm ± 1.0 cm
	Height	3.5 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, **RYE** flour 9%, sourdough 5% (**WHEAT** flour, water), sunflower seeds 4%, finish 3% (white quinoa seeds, poppy seeds, yellow flax seeds), millet seeds 2.5%, poppy seeds 2.5%, brown flax seeds 1.4%, yellow flax seeds 1.4%, malted **BARLEY** flour, dehydrated **WHEAT** sourdough, salt, yeast, dehydrated **WHEAT** leaven (dehydrated and fermented buckwheat flour (buckwheat flour, sourdough (**WHEAT** flour, water))), dehydrated devitalized **WHEAT** sourdough (sourdough (**WHEAT** flour, water))), **WHEAT** gluten, 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)	1,202	1,442	1,335	1,433	18.9 %
Energy (kcal)	285	342	317	340	18.8 %
Fat (g)	6.3	7.5	7	7.5	11.8 %
of which saturates (g)	0.8	0.9	0.8	0.9	5.0 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	44	52	49	53	22.2 %
of which sugars (g)	1.2	1.5	1.4	1.4	1.8 %
Fibre (g)	6.3	7.6	7	7	33.3 %
Protein (g)	10	12	12	12	27.5 %
Salt (g)	0.87	1.0	0.97	1.0	19.2 %
Sodium (g)	0.35	0.42	0.39	0.42	19.2 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 120.0g - \*\*\*Weight of a portion of baked product: 108.0g

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 10-12 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

### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	192.000 / 241.4 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 kg	Pieces / case	50
Gross weight of case	6.664 kg	Bags / case	1

### Bag

Net weight of bag	6 kg	Pieces / bag	50
Additional components in the case	N		(Y = yes / N = no)

## FOR ANY INFORMATION / CONTACT

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