



TECHNICAL SHEET

# FROZEN PART-BAKED NORDIC BALL ROLL

## 60G BRIDOR UNE RECETTE LENÔTRE

### PROFESSIONNELS

Bread



Product code	<b>39040</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280062146</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*The best of Viennese pastries available to professionals in the hotel and restaurant sector.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	10.5 cm ± 1.5 cm
	Width	5.5 cm ± 1.0 cm
	Height	4.5 cm ± 1.0 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	58g
	Length	10.0 cm ± 1.5 cm
	Length	5.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm



*Serving suggestion*

Ingredients: **WHEAT** flour, water, **RYE** flour, sunflower seeds 4%, millet seeds 3%, poppy seeds 3%, brown flax seeds 2%, yellow flax seeds 2%, yeast, dehydrated **WHEAT** sourdough, malted **BARLEY** flour, salt, **WHEAT** gluten, dehydrated and fermented buckwheat flour (buckwheat flour, sourdough (**WHEAT** flour, water)), dehydrated devitalized **WHEAT** sourdough (**WHEAT** flour, 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)	1,247	748	1,285	748	9.2 %
Energy (kcal)	296	177	305	177	9.1 %
Fat (g)	5.8	3.5	6	3.5	5.1 %
of which saturates (g)	0.7	0.4	0.7	0.4	2.2 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	47	28	49	28	11.2 %
of which sugars (g)	1.2	0.7	1.2	0.7	0.8 %
Fibre (g)	5.8	3.5	5.9	3.5	14.2 %
Protein (g)	11	6.6	11	6.6	13.6 %
Salt (g)	1.0	0.62	1.1	0.62	10.7 %
Sodium (g)	0.41	0.25	0.43	0.25	10.7 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 60.0g - \*\*\*Weight of a portion of baked product: 58.2g

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

### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	64
Net weight / Gross weight of pallet	249.600 / 302.979 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 m <sup>3</sup>
Net weight of case	3.9 kg	Pieces / case	65
Gross weight of case	4.294 kg	Bags / case	1

### Bag

Net weight of bag	3.9 kg	Pieces / bag	65
Additional components in the case	N	(Y = yes / N = no)	

## FOR ANY INFORMATION / CONTACT

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