



**FROZEN STONE OVEN PART-BAKED
LEGUMI HALF-BAGUETTE 140G BRIDOR
MIEUX ÊTRE**

Product code	39787	Brand	BRIDOR
EAN code (case)	3419280069879	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	France

Fortement engagé dans le mieux-être, Bridor a développé une gamme de pains en phase avec les nouvelles considérations nutritionnelles. Les pains Mieux-Être Bridor accordent bienfaits nutritionnels, plaisir et qualité.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	26.0 cm ± 2.5 cm
	Width	6.0 cm ± 1 cm
	Height	4.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, chickpea flour 4.2%, red lentils 4.2%, finish 1.9% (durum **WHEAT** semolina), green lentil flour 1%, salt, yeast, **WHEAT** gluten, 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	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)	1,061	1,485	1,192	1,485	19.6 %
Energy (kcal)	250	350	281	350	19.4 %
Fat (g)	0.8	1.2	0.9	1.2	1.9 %
of which saturates (g)	0.2	0.2	0.2	0.2	1.3 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	49	68	55	68	29.1 %
of which sugars (g)	1.1	1.6	1.3	1.6	2.0 %
Fibre (g)	3.5	4.9	3.9	4.9	21.6 %
Protein (g)	10	14	12	14	32.1 %
Salt (g)	0.78	1.1	0.88	1.1	20.2 %
Sodium (g)	0.31	0.44	0.35	0.44	20.2 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 140.0g - ***Weight of a portion of baked product: 124.6g

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 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

PACKAGING

Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	224.000 / 273.4 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 ³
Net weight of case	7 kg	Pieces / case	50
Gross weight of case	7.664 kg	Bags / case	1

Bag

Net weight of bag	7 kg	Pieces / bag	50
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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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