



TECHNICAL SHEET

**FROZEN PART-BAKED LE MÜSLI 280G**  
**BRIDOR BRIDOR SIGNÉ FRÉDÉRIC LALOS**  
 Bread



Product code	<b>41630</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280088917</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Developed in partnership with Frédéric Lalos, MOF baker, these great breads offer subtle and perfectly balanced flavors.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	18.0 cm ± +/- 2.0cm
	Width	9.0 cm ± +/- 1.0cm
	Height	5.5 cm ± +/- 1.0cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	272g
	Length	17.5 cm ± +/- 2.0cm
	Width	9.0 cm ± +/- 1.0cm
	Height	5.5 cm ± +/- 1.0cm



Serving suggestion

Ingredients: **WHEAT** flour, water, raisins 5.6%, **RYE** flour, **OAT** flakes 3.7%, cranberries 3.2%, finish 3.1% (**OAT** flakes), **HAZELNUTS** 2.8%, dried apricots 2.6%, canne sugar, **SESAME** seeds 1.9%, honey, **WHEAT** gluten, yeast, salt, rice flour, sunflower oil, malted **WHEAT** flour.

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

May contain traces of: milk, other nuts, eggs.

*Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.*

Despite all the care taken in the preparation of our products, presence of shell fragment is not excluded.

Despite all the care taken in the preparation of our products, presence of pit fragment is not excluded.

GMO: without	Suitable for vegans	N	Kosher certified	N	Y = yes N = no
Ionization: without	Suitable for vegetarians	Y	Halal certified	N	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,225	3,429	1,263	3,429	42.0 %
Energy (kcal)	290	812	299	812	41.8 %
Fat (g)	4.5	12	4.6	12	18.3 %
of which saturates (g)	0.6	1.7	0.6	1.7	8.9 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	51	144	53	144	56.9 %
of which sugars (g)	12	35	13	35	39.9 %
Added sugars (g)	2.66	7.45	2.74	7.45	
Fibre (g)	5.2	14	5.3	14	59.6 %
Protein (g)	9.1	26	9.4	26	52.6 %
Salt (g)	0.64	1.8	0.66	1.8	30.5 %
Sodium (g)	0.25	0.71	0.26	0.71	30.5 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 280.0g - \*\*\*Weight of a portion of baked product: 271.6g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 10,000 cfu/g	< 100,000 cfu/g	ISO 4833-2
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
Bacillus cereus	< 100 cfu/g	< 1,000 cfu/g	AES 10/10-07/10
Yeast / mould	< 500 cfu/g	< 5,000 cfu/g	ISO 21527-2

## STORAGE AND SHELF LIFE

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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 : 48 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

## INSTRUCTIONS FOR BAKING

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	Defrosting	approximately 0-10 min at room temperature
	Preheating oven	230°C
	Baking (in ventilated oven)	approximately 13-14 min at 180-190°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.bridor.com](http://www.bridor.com)**

## PACKAGING

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### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	232.960 / 282.36 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	7.28 kg	Pieces / case	26
Gross weight of case	7.944 kg	Bags / case	1

### Bag

Net weight of bag	7.28 kg	Pieces / bag	26
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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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