



# FROZEN STONE OVEN PART-BAKED OLIVE OIL AND GREEN OLIVES CIABATTA 140G BRIDOR LES EVASIONS

Product code	<b>41737</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280090781</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*When French bakery know-how is inspired by trends for near or far, to offer products with original and tasty recipes.  
A ciabatta bread with olive oil and with green olives, an ideal format for sandwiches.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	18.0 cm ± 2.0 cm
	Width	8.0 cm ± 1.5 cm
	Height	4.0 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	130g
	Length	17.5 cm ± 2.0 cm
	Width	7.5 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, green olives 12% (green olives, salt, acidity regulator (citric acid)), olive oil 2%, yeast, salt, **WHEAT** gluten, deactivated yeast, malted **WHEAT** flour.

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

May contain traces of: milk, sesame seeds, 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 pit fragment is not excluded.

GMO: without	Suitable for vegans	Y	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)	1,068	1,495	1,147	1,495	19.0 %
Energy (kcal)	253	354	272	354	18.9 %
Fat (g)	4.8	6.8	5.2	6.8	10.3 %
of which saturates (g)	0.7	1	0.8	1	5.4 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	44	61	47	61	25.0 %
of which sugars (g)	0.9	1.3	1	1.3	1.6 %
Fibre (g)	2.7	3.7	2.9	3.7	15.9 %
Protein (g)	7.1	10	7.6	10	21.3 %
Salt (g)	1.4	2.0	1.5	2.0	34.9 %
Sodium (g)	0.56	0.78	0.60	0.78	34.9 %

\* 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: 130.3g

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	BRD 07/11-12/05
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 21527-2

## 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 : 24 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 10-12 min at 180°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	64
Net weight / Gross weight of pallet	224.000 / 276.115 kg	Cases / layer	8
Total height	2070 mm	Layers / pallet	8

### Case

External dimensions (L x W x H)	390x295x240 mm	Volume (m3)	0.028 m³
Net weight of case	3.5 kg	Pieces / case	25
Gross weight of case	3.875 kg	Bags / case	1

### Bag

Net weight of bag	3.5 kg	Pieces / bag	25
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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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