



FROZEN STONE OVEN PART-BAKED PLAIN BAGUETTE 280G BRIDOR LES ESSENTIELS

| | | | |
|-----------------|----------------------|----------------------------|-------------------|
| Product code | 34790 | Brand | BRIDOR |
| EAN code (case) | 3419280027916 | Customs declaration number | 1905 90 30 |
| EAN code (bag) | | Manufactured in | France |

Breads that everyone loves to meet your everyday needs.

A traditional white recipe with balanced flavours and a pale cream interior. Made with wheat flour Label Rouge. Uses a fermented dough for an even better taste.

CHARACTERISTICS AND COMPOSITION

| | | |
|---|----------------|------------------|
| Frozen Product : | Length | 50.0 cm ± 2.5 cm |
| | Width | 6.5 cm ± 1.0 cm |
| | Height | 4.5 cm ± 0.5 cm |
| Baked Product : <small>(indicative information)</small> | Average weight | 255g |
| | Length | 49.5 cm ± 2.5 cm |
| | Width | 6.0 cm ± 1.0 cm |
| | Height | 4.5 cm ± 1.0 cm |



Serving suggestion

Ingredients: « Label Rouge » **WHEAT** flour 60%, water, salt, yeast, **WHEAT** gluten, 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 | Y = yes N = no |
| Ionization: without | Suitable for vegetarians | Y | Halal certified | Y | |



| Nutritional values per 100g | Frozen product | | Baked product | | |
|--------------------------------|----------------|---------------|---------------|----------------|-------------------|
| | For 100g | Per serving** | For 100g | Per serving*** | % RI* per serving |
| Energy (kJ) | 1,035 | 310 | 1,137 | 310 | 4.0 % |
| Energy (kcal) | 244 | 73 | 268 | 73 | 4.0 % |
| Fat (g) | 0.6 | 0 | 0.6 | 0 | 0.0 % |
| of which saturates (g) | 0.1 | 0 | 0.2 | 0 | 0.0 % |
| of which trans fatty acids (g) | 0 | 0 | 0 | 0 | |
| Carbohydrate (g) | 50 | 15 | 55 | 15 | 6.3 % |
| of which sugars (g) | 1.3 | 0 | 1.4 | 0 | 0.0 % |
| Fibre (g) | 2.7 | 0.8 | 3 | 0.8 | 3.6 % |
| Protein (g) | 8.3 | 2.5 | 9.2 | 2.5 | 5.5 % |
| Salt (g) | 1.5 | 0.45 | 1.7 | 0.45 | 8.2 % |
| Sodium (g) | 0.60 | 0.18 | 0.66 | 0.18 | 8.2 % |

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 30.0g - ***Weight of a portion of baked product: 27.3g

| 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

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 12-14 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 chefâ s advices on www.bridor.com

PACKAGING

Pallet

| | | | |
|-------------------------------------|-------------------------|-----------------|----|
| Pallet type / Dimensions | EURO NIMP15 / 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 m³ |
| Net weight of case | 7 kg | Pieces / case | 25 |
| Gross weight of case | 7.664 kg | Bags / case | 1 |

Bag

| | | | |
|-------------------|------|--------------|----|
| Net weight of bag | 7 kg | Pieces / bag | 25 |
|-------------------|------|--------------|----|

| | | |
|-----------------------------------|---|-------------------|
| Additional components in the case | N | Y = yes N = no |
|-----------------------------------|---|-------------------|

FOR ANY INFORMATION / CONTACT

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