

**FROZEN STONE OVEN PART-BAKED
FINEDOR® BLACK OLIVES AND THYME
50G BRIDOR UNE RECETTE LENÔTRE
PROFESSIONNELS**



Roll

Product code	31823	Brand	BRIDOR
EAN code (case)	3419280012790	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	France

*The best of Viennese pastries available to professionals in the hotel and restaurant sector.
Rich in black olives. Notes and flavours of black olives and olive oil.*

CHARACTERISTICS AND COMPOSITION


Ingredients: **WHEAT** flour, water, black olives 15%, durum **WHEAT** semolina, salt, **WHEAT** gluten, yeast, deactivated yeast, thyme 0.07%, malted **WHEAT** flour, stabilizer (ferrous gluconate).

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.

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	Y		

Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	981	490	1,127	490	6.6 %
Energy (kcal)	232	116	267	116	6.6 %
Fat (g)	3.7	1.8	4.2	1.8	3.0 %
of which saturates (g)	0.5	0.3	0.6	0.3	1.5 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	41	20	47	20	8.9 %
of which sugars (g)	0.8	0	0.9	0	0.0 %
Fibre (g)	2.2	1.1	2.5	1.1	5.0 %
Protein (g)	7.6	3.8	8.7	3.8	8.5 %
Salt (g)	1.3	0.65	1.5	0.65	12.2 %
Sodium (g)	0.52	0.26	0.59	0.26	12.2 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 50.0g - ***Weight of a portion of baked product: 43.5g

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	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

STORAGE AND SHELF LIFE

Date of minimum durability: 365 days (12 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 6-8 min at 200-210°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

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	96
Net weight / Gross weight of pallet	240.000 / 298.685 kg	Cases / layer	8
Total height	1950 mm	Layers / pallet	12

Case

External dimensions (L x W x H)	400x300x150 mm	Volume (m3)	0.018 m ³
Net weight of case	2.5 kg	Pieces / case	50
Gross weight of case	2.816 kg	Bags / case	1

Bag

Net weight of bag	2.5 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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