



**FROZEN STONE OVEN PART-BAKED
RUSTIC SQUARE ROLL 40G BRIDOR LES
GOURMETS**

RECEIVED
Thomas Ridley QC Dept.
10:20 am, 25 Jan 2022

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Product code	31520	Brand	BRIDOR
EAN code (case)	3419280009882	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	France

*Characterful breads, specifically worked to offer an experience inspired by the artisanal universe.
A country-style roll with a very good conservation. Brownish interior, woody notes and flavours of squash and mushrooms.*

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	7.5 cm ± 1.0 cm
	Width	6.5 cm ± 1.0 cm
	Height	4.0 cm ± 0.5 cm
Baked Product : <i>(indicative information)</i>	Average weight	37g
	Length	7.0 cm ± 1.0 cm
	Width	6.0 cm ± 1.0 cm
	Height	4.0 cm ± 0.5 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, **RYE** flour, 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	(Y = yes / N = no)
Ionization: without	Suitable for vegetarians	Y	Halal certified	Y	

Nutritional values per 100g	Frozen product	% RI*	Baked product	% RI*
Energy (kJ)	1,010	12.0 %	1,095	13.0 %
Energy (kcal)	238	11.9 %	258	12.9 %
Fat (g)	0.5	0.7 %	0.6	0.8 %
of wich saturates (g)	0.1	0.7 %	0.1	0.7 %
of which trans fatty acids (g)	0		0	
Carbohydrate (g)	48	18.6 %	52	20.0 %
of which sugars (g)	0.9	1.0 %	0.9	1.1 %
Fibre (g)	3.2		3.4	
Protein (g)	8.8	17.6 %	9.5	19.0 %
Salt (g)	1.3	21.5 %	1.4	23.2 %
Sodium (g)	0.52		0.56	

* Reference intake for an average adult (8400 kJ / 2000 kcal)

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 5,000 cfu/g	< 50 000 cfu/g	ISO 48332
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence in 25g	AES 10/4-05/04
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: 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

INSTRUCTIONS FOR BAKING

	Defrosting	approximately 0-10 min at room temperature
	Preheating oven	230°C
	Baking (in ventilated oven)	approximately 7-9 min at 190-200°C, closed damper
	Cooling and rest on tray	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	64
Net weight / Gross weight of pallet	204.800 / 257.347 kg	Cases / layer	8
Total height	2110 mm	Layers / pallet	8

Case

External dimensions (L x W x H)	390x290x245 mm	Volume (m3)	0.028 m ³
Net weight of case	3.2 kg	Pieces / case	80
Gross weight of case	3.581 kg	Bags / case	1

Bag

Net weight of bag	3.2 kg	Pieces / bag	80
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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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