



TECHNICAL SHEET

# FROZEN STONE OVEN PART-BAKED RYE ROLL 50G BRIDOR BRIDOR UNE RECETTE LENÔTRE PROFESSIONNELS



Product code	<b>33994</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280017672</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*The best of Viennese pastries available to professionals in the hotel and restaurant sector.  
A roll with a stone-milled rye flour. Notes of humus, mushrooms, spices and apricots. Honey and spice flavours.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	10.5 cm ± 1.5 cm
	Width	5.5 cm ± 1.0 cm
	Height	3.5 cm ± 0.5 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	46g
	Length	10.0 cm ± 1.5 cm
	Width	5.0 cm ± 1.0 cm
	Height	3.5 cm ± 0.5 cm



Serving suggestion

Ingredients: water, **RYE** flour 37%, **WHEAT** flour, **WHEAT** gluten, salt, yeast, malted **BARLEY** flour, rapeseed oil, 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		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	862	431	927	431	5.5 %
Energy (kcal)	204	102	219	102	5.5 %
Fat (g)	1.4	0.7	1.5	0.7	1.1 %
of which saturates (g)	0.2	< 0.1	0.2	< 0.1	0.0 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	37	19	40	19	7.7 %
of which sugars (g)	1.1	0.6	1.2	0.6	0.7 %
Fibre (g)	7.1	3.6	7.6	3.6	15.2 %
Protein (g)	7.3	3.7	7.9	3.7	7.8 %
Salt (g)	1.3	0.65	1.4	0.65	11.6 %
Sodium (g)	0.52	0.26	0.56	0.26	11.6 %

\* 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: 46.5g

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

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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

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	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	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	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 <sup>3</sup>
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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