



TECHNICAL SHEET

**FROZEN STONE OVEN PART-BAKED
BÂTARD LOAF 540G BRIDOR SIGNÉ
FRÉDÉRIC LALOS**
Bread



| | | | |
|-----------------|----------------------|----------------------------|-------------------|
| Product code | 33365 | Brand | BRIDOR |
| EAN code (case) | 3419280022850 | Customs declaration number | 1905 90 30 |
| EAN code (bag) | | Manufactured in | France |

*Excellent breads, uniquely formed, with subtle and perfectly balanced flavours.
A bread with a rustic look, fluffy and light crumb, extremely fresh aroma, notes of autumn foliage and citrus.*

CHARACTERISTICS AND COMPOSITION

| | | |
|---|----------------|------------------|
| Frozen Product : | Length | 29.0 cm ± 3.5 cm |
| | Width | 12.0 cm ± 2.0 cm |
| | Height | 7.0 cm ± 2.0 cm |
| Baked Product : <i>(indicative information)</i> | Average weight | 502g |
| | Length | 28.0 cm ± 3.5 cm |
| | Width | 11.5 cm ± 2.0 cm |
| | Height | 7.0 cm ± 2.0 cm |



Serving suggestion

Ingredients: **WHEAT** flour, water, sourdough (**WHEAT** flour, water), salt, dehydrated **WHEAT** sourdough, 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 | | Baked product | | |
|--------------------------------|----------------|---------------|---------------|----------------|-------------------|
| | For 100g | Per serving** | For 100g | Per serving*** | % RI* per serving |
| Energy (kJ) | 988 | 296 | 1,063 | 296 | 3.8 % |
| Energy (kcal) | 233 | 70 | 251 | 70 | 3.7 % |
| Fat (g) | 1.4 | 0 | 1.5 | 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) | 46 | 14 | 49 | 14 | 5.7 % |
| of which sugars (g) | 0.9 | 0 | 0.9 | 0 | 0.0 % |
| Fibre (g) | 2.1 | 0.6 | 2.3 | 0.6 | 2.7 % |
| Protein (g) | 8.1 | 2.4 | 8.7 | 2.4 | 5.2 % |
| Salt (g) | 1.2 | 0.36 | 1.3 | 0.36 | 6.4 % |
| Sodium (g) | 0.48 | 0.14 | 0.51 | 0.14 | 6.4 % |

* 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: 27.9g

| 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 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 16-18 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

PACKAGING

Pallet

| | | | |
|-------------------------------------|-------------------------|-----------------|----|
| Pallet type / Dimensions | EURO NIMP15 / 80x120 cm | Cases / pallet | 24 |
| Net weight / Gross weight of pallet | 181.440 / 230.27 kg | Cases / layer | 4 |
| Total height | 1980 mm | Layers / pallet | 6 |

Case

| | | | |
|---------------------------------|----------------|---------------|---------------------|
| External dimensions (L x W x H) | 590x390x305 mm | Volume (m3) | 0.07 m ³ |
| Net weight of case | 7.56 kg | Pieces / case | 14 |
| Gross weight of case | 8.432 kg | Bags / case | 1 |

Bag

| | | | |
|-------------------|---------|--------------|----|
| Net weight of bag | 7.56 kg | Pieces / bag | 14 |
|-------------------|---------|--------------|----|

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

FOR ANY INFORMATION / CONTACT

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