



**FROZEN STONE OVEN PART-BAKED  
 NORDIC LOAF 330G BRIDOR GAMME  
 EVASION**

Product code	<b>38226</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280053847</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*When French baking expertise is inspired by trends from here and afar, to offer Viennese pastries rich in flavours.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	20.0 cm ± 2.5 cm
	Width	9.0 cm ± 1.5 cm
	Height	6.5 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	320g
	Length	21.0 cm ± 2.5 cm
	Width	9.5 cm ± 1.5 cm
	Height	5.5 cm ± 0.5 cm



*Serving suggestion*

Ingredients: **WHEAT** flour, water, **RYE** flour 9%, sourdough 4% (**WHEAT** flour, water), poppy seeds 3.4%, **SESAME** seeds 3.4%, sunflower seeds 3%, yellow flax seeds 2.5%, millet seeds 2.1%, yeast, brown flax seeds 1.2%, malted **BARLEY** flour, dehydrated **WHEAT** sourdough, salt, **WHEAT** gluten, dehydrated and fermented buckwheat flour (buckwheat flour, sourdough (**WHEAT** flour, water)), dehydrated devitalized **WHEAT** sourdough (**WHEAT** flour, sourdough (**WHEAT** flour, water)), deactivated yeast, malted **WHEAT** flour, flour treatment agent (ascorbic acid).

For allergens, including cereals containing gluten, see ingredients in capital letters.  
 May contain traces of: milk, nuts, eggs.

*Enzymes are technological aids and may not be reported in baked products.*

GMO: without	Suitable for vegans	Y	Kosher certified	N	Clean Label	Y
Ionization: without	Suitable for vegetarians	Y	Halal certified	N		(Y = yes / N = no)

Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,190	357	1,227	357	4.4 %
Energy (kcal)	283	85	292	85	4.4 %
Fat (g)	7.4	2.2	7.6	2.2	3.3 %
of which saturates (g)	1	0	1	0	0.0 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	41	12	42	12	4.9 %
of which sugars (g)	1.1	0	1.2	0	0.0 %
Fibre (g)	6.2	1.9	6.4	1.9	7.6 %
Protein (g)	10	3.1	11	3.1	6.4 %
Salt (g)	0.85	0.25	0.87	0.25	4.4 %
Sodium (g)	0.34	0.10	0.35	0.10	4.4 %

\* 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: 29.1g

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	AES 10/04-05/04
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

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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

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	Defrosting	approximately 0-10 min at room temperature
	Preheating oven	230°C
	Baking (in ventilated oven)	approximately 11-13 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.bridordefrance.tv](http://www.bridordefrance.tv)**

## PACKAGING

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### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	274.560 / 323.96 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 m <sup>3</sup>
Net weight of case	8.58 kg	Pieces / case	26
Gross weight of case	9.244 kg	Bags / case	1

### Bag

Net weight of bag	8.58 kg	Pieces / bag	26
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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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