



FROZEN STONE OVEN PART-BAKED WALNUT LOAF 400G BRIDOR SIGNÉ FRÉDÉRIC LALOS



Product code	34234	Brand	BRIDOR
EAN code (case)	3419280024755	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	France

RECEIVED
Thomas Ridley QC Dept.
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Thomas Ridley FOODSERVICE

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*Developed in partnership with Frédéric Lalos, MOF baker, these great breads offer subtle and perfectly balanced flavors.
Rich in large walnut pieces bread. Walnut, pepper and countryside notes, intense walnut flavour.*

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	19.0 cm ± 2.0 cm
	Width	14.0 cm ± 1.5 cm
	Height	5.0 cm ± 1.0 cm
Baked Product : <i>(indicative information)</i>	Average weight	384g
	Length	18.5 cm ± 2.0 cm
	Width	13.5 cm ± 1.5 cm
	Height	5.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, **WALNUTS** 19%, sourdough (**WHEAT** flour, water, **WHEAT** gluten, malted **WHEAT** flour), **RYE** flour, salt, yeast, **WHEAT** gluten, malted **BARLEY** flour, malted **WHEAT** flour.

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

Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.
Despite all the care taken in the preparation of our products, presence of shell 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)	1,362	409	1,419	409	5.1 %
Energy (kcal)	325	97	338	97	5.1 %
Fat (g)	13	3.9	14	3.9	5.8 %
of which saturates (g)	0.8	0	0.9	0	0.0 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	39	12	41	12	4.7 %
of which sugars (g)	1.1	0	1.1	0	0.0 %
Added sugars (g)	0	0	0	0	
Fibre (g)	3.9	1.2	4.1	1.2	4.9 %
Protein (g)	11	3.4	12	3.4	7.2 %
Salt (g)	1.0	0.31	1.1	0.31	5.4 %
Sodium (g)	0.42	0.13	0.44	0.13	5.4 %

* 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: 28.8g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 10,000 cfu/g	< 100,000 cfu/g	ISO 4833-2
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	not detected in 25g	not detected in 25g	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
Bacillus cereus	< 100 cfu/g	< 1,000 cfu/g	AES 10/10-07/10
Yeast / mould	< 500 cfu/g	< 5,000 cfu/g	ISO 21527-2

STORAGE AND SHELF LIFE

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 : 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 13-14 min at 180-190°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	32
Net weight / Gross weight of pallet	320.000 / 369.4 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 m³
Net weight of case	10 kg	Pieces / case	25
Gross weight of case	10.664 kg	Bags / case	1

Bag

Net weight of bag	10 kg	Pieces / bag	25
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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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