



TECHNICAL SHEET

# FROZEN PART-BAKED PLAIN FOCACCIA CINQUANTA 450G BRIDOR LES EVASIONS

Bread

Product code	<b>40517</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280077690</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>Italy</b>

*When French bakery know-how is inspired by trends for near or far, to offer products with original and tasty recipes.*

*The Focaccia ranges boost the Italian bakery culture all around the world. Focaccia Cinquanta, also known as 'focaccia romana' or 'pinsa', is eaten hot or cold. Its 450 g sharing format is ideal for a companionable moment.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	58.0 cm ± 6.0 cm
	Width	18.0 cm ± 2.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	420g
	Length	56.5 cm ± 1.5 cm
	Width	17.0 cm ± 0.5 cm
	Height	2.0 cm ± 0.2 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, stonemill **WHEAT** flour, extra virgin olive oil, salt, yeast, emulsifiers (**SOYA** lecithin, sunflower lecithin), malted **BARLEY** flour.

For allergens, including cereals containing gluten, see ingredients in capital letters.

May contain traces of: milk.

*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	N	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,130	5,083	1,210	5,083	64.6 %
Energy (kcal)	264	1,188	283	1,188	63.4 %
Fat (g)	5	22	5.3	22	34.1 %
of wich saturates (g)	0.6	2.5	0.6	2.5	13.4 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	47	211	50	211	86.4 %
of which sugars (g)	4.7	21	5	21	24.8 %
Fibre (g)	1.2	5.4	1.3	5.4	23.0 %
Protein (g)	8	36	8.6	36	77.0 %
Salt (g)	0.68	3.1	0.73	3.1	54.4 %
Sodium (g)	0.27	1.20	0.29	1.20	54.4 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 450.0g - \*\*\*Weight of a portion of baked product: 420.0g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 100,000 cfu/g	< 1,000,000 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	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
Listeria monocytogenes	not detected in 25g	not detected in 25g	AES 10/03-09/00
Moulds	< 1,000 cfu/g	< 10,000 cfu/g	ISO 21527-2

## 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 20 min at room temperature
	Baking (in ventilated oven)	approximately 4-6 min at 250°C, closed damper
	or Baking (in stone oven)	approximately 3 min at 330-350°C. Take care to rotate the product halfway through baking.

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	48
Net weight / Gross weight of pallet	259.200 / 315.498 kg	Cases / layer	16
Total height	1950 mm	Layers / pallet	3

### Case

External dimensions (L x W x H)	300x200x600 mm	Volume (m3)	0.036 m <sup>3</sup>
Net weight of case	5.4 kg	Pieces / case	12
Gross weight of case	6.002 kg	Bags / case	1

### Bag

Net weight of bag	5.4 kg	Pieces / bag	12
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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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Address: Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - [www.bridor.com](http://www.bridor.com)

e-mail: [exportsales@groupeleduff.com](mailto:exportsales@groupeleduff.com)