🇬🇧 **TECHNICAL SHEET**

FROZEN STONE OVEN BAKED PLAIN STICK 40G BRIDOR LES ESSENTIELS

Product code	**34250**	Brand	**BRIDOR**
EAN code (case)	**3419280024861**	Customs declaration number	**1905 90 30**
EAN code (bag)		Manufactured in	**France**

Breads that everyone loves to meet your everyday needs.
A bread with wheat, ciabatta-style soft interior and thin crust. Fully baked.

CHARACTERISTICS AND COMPOSITION

Frozen Product :
Length	17.0 cm ± 1.5 cm
Width	4.0 cm ± 1.0 cm
Height	3.0 cm ± 0.5 cm

Baked Product :
(indicative information)
Average weight	40g
Length	16.5 cm ± 1.5 cm
Width	3.5 cm ± 1.0 cm
Height	3.0 cm ± 0.5 cm

Serving suggestion

Ingredients: **WHEAT** flour, water, salt, yeast, **WHEAT** germ flakes, **WHEAT** gluten, emulsifier (sodium stearoyl-2-lactylate), malted **WHEAT** flour, flour treatment agent (ascorbic acid).

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
Ionization: without	Suitable for vegetarians	Y	Halal certified	Y	N = no

Nutritional values per 100g	Frozen product		
	For 100g	**Per serving****	**% RI* per serving**
Energy (kJ)	1,103	441	5.3 %
Energy (kcal)	260	104	5.2 %
Fat (g)	0.9	0	0.0 %
of wich saturates (g)	0	0	0.0 %
of which trans fatty acids (g)	0	0	
Carbohydrate (g)	53	21	8.2 %
of which sugars (g)	1.1	0	0.0 %
Fibre (g)	2.8	1.1	4.4 %
Protein (g)	8.6	3.4	6.8 %
Salt (g)	1.3	0.52	8.7 %
Sodium (g)	0.52	0.21	8.7 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 40.0g

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	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 21527-2

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 thawing:
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

	Defrosting	approximately 30 min at room temperature
		For more crispiness:
	Preheating oven	230°C
	Baking (in ventilated oven)	approximately 2-3 min at 180°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	192.000 / 241.4 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	6 kg	Pieces / case	150
Gross weight of case	6.664 kg	Bags / case	1

Bag

Net weight of bag	6 kg	Pieces / bag	150

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

FOR ANY INFORMATION / CONTACT

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