



TECHNICAL SHEET

**FROZEN STONE OVEN PART-BAKED  
 LARGE PARISEIN LOAF 1.1KG BRIDOR  
 BRIDOR SIGNÉ FRÉDÉRIC LALOS**  
 Bread



Product code	<b>41016</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280082427</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Developed in partnership with Frédéric Lalos, MOF baker, these great breads offer subtle and perfectly balanced flavors.  
 A bread with a fluffy and light crumb, extremely fresh aroma.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	50.0 cm ± 3.5 cm
	Width	14.0 cm ± 2.0 cm
	Height	8.0 cm ± 2.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	1067g
	Length	49.0 cm ± 3.5 cm
	Width	13.5 cm ± 2.0 cm
	Height	8.0 cm ± 2.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, sourdough (**WHEAT** flour, water), salt, yeast, **WHEAT** gluten, **WHEAT** bran, malted **WHEAT** flour, « Label Rouge » **WHEAT** flour, **WHEAT** sourdough.

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)	1,022	307	1,054	307	3.8 %
Energy (kcal)	241	72	249	72	3.7 %
Fat (g)	0.9	0	0.9	0	0.0 %
of which saturates (g)	0	0	0	0	0.0 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	49	15	51	15	5.9 %
of which sugars (g)	1	0	1	0	0.0 %
Fibre (g)	2.5	0.8	2.6	0.8	3.1 %
Protein (g)	8	2.4	8.2	2.4	4.9 %
Salt (g)	1.2	0.36	1.3	0.36	6.2 %
Sodium (g)	0.49	0.15	0.50	0.15	6.2 %

\* 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	< 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

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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 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](http://www.bridor.com)**

## PACKAGING

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### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	24
Net weight / Gross weight of pallet	264.000 / 312.83 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 <sup>3</sup>
Net weight of case	11 kg	Pieces / case	10
Gross weight of case	11.872 kg	Bags / case	1

### Bag

Net weight of bag	11 kg	Pieces / bag	10
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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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