



Geoff Waters

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Technical Manager

18/01/2024 v2

20009 • FROZEN TOMATO BREAD LAYERS



2 SKU / box 1250 g / SKU 300X400 mm frozen
5 bread layers/SKU

Made in Agen, at the heart of the Lot et Garonne

- The perfect foundation for your creativity!
- Optimal yield : no crust, no losses
- a sheet to separate each bread layer : thawing possible per layer
- Maximum practicality: thawing on the plate, easy cutting



PRODUCT INFORMATION

FROZEN TOMATO BREAD LAYERS

Orange coloured bread layer. Soft and moist texture. Delicate tomato flavour

RECIPE DETAILS

Ingrédients

Wheat flour (Wheat flour, wheat gluten, malted wheat flour), water, tomato puree 10.7%, sunflower oil, yeast, sugar, skimmed milk powder, salt, broad bean flour, wheat gluten, oregano, emulsifiers: E471 and E481, basil, antioxidant: E300.

Allergènes

Contains : gluten, milk.

May contain traces of: egg, soya, nuts, sesame seeds, celery, mustard

Ionisation

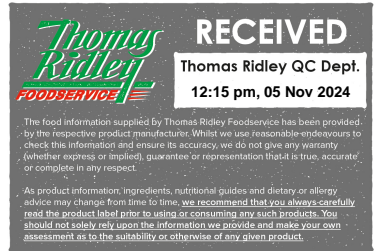
Non-ionised product containing no ionised ingredients in accordance with directive 1999/2 of 22 February 1999.

OGM

GMO-free in the product according to the 1829/2003 and 1830/2003 Regulation

Certification

IFS, BRC



NUTRITION

	For 100g
Energy (kj)	1105
Energy (kcal)	262
Fat (g)	5,6
of which saturates (g)	0,8
Carbohydrate (g)	42
Of which sugars (g)	6.3
Protein (g)	8,2
Salt (g)	0.99

MICROBIOLOGICAL FEATURES

In accordance with the criteria applied by the CDF of 28 January 2016, Chapter 9.10 Frozen products wholly or partially raw products and pre-cooked vegetables combined with animal products

PREPARATION GUIDELINES

Lay the frozen bread slice flat on a solid flat surface.
 Butter, spread or place the ingredients of your choice.
 Cut to desired shape and size
 Wrap in cling film and place in fridge until ready to serve.
 After thawing and maintaining at 4°C, the product can be stored for up to 24 hours if wrapped and chilled





STORAGE GUIDELINES

	Before thawing		After thawing	
	Transport	Storage	In the fridge	Room temperature
Temperature	minimum -18 °C		0°C/+4°C	-
Shelf life	Best Before Date : 18 months		24 hours	-

ONCE DEFROSTED, DO NOT REFREEZE



PACKAGING



Component & Material	Component	Material	Ext. Dimensions (mm)	Packaging weight (g)
Primary	Plastic film	-	-	-
	5 layers / unit	-	-	-
Secondary	Box of 2 units	-	-	-



LOGISTIC VALUES

	Sales unit	Case	Pallet
EAN	3251511929008	03251511929039	03251511929053
Net weight (kg)	1,250	2,500	
Gross weight (kg)	1,300	2,800	
L x w x h (mm)	400x300x50	410x316x103	
Nb of sales units	1	2	

	Pallet configuration				
	Nb cases/layer	Nb layers/pallet	Nb Boxes/pallet	Nb Sales unit/pallet	Maximum height (mm)
100 x 120	24	5	120	240	1730