



TECHNICAL SHEET

FROZEN PART-BAKED CARACTÈRE HALF-BAGUETTE 140G BRIDOR THE GOURMET BREADS Bread

Product code	42619	Brand	BRIDOR
EAN code (case)	3419280101241	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	France

*Collection of rustic breads from french bakery know-how offering a great organoleptic range: intense taste with complex shapes and finishes.*

*A half-baguette with character, made from wheat flour, roasted corn flour and wheat sourdough, resulting in a cream-coloured open crumb and a lovely golden-brown crust.*

*It is distinguished by its polka scoring, resulting in a lovely rustic look.*

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	26.0 cm ± 2.5cm
	Width	6.5 cm ± 1.0cm
	Height	4.0 cm ± 1.0cm



Serving suggestion


Ingredients: **WHEAT** flour, water, stonemill **WHEAT** flour, roasted maize flour, salt, yeast, **WHEAT** gluten, malted **WHEAT** flour.

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

May contain traces of: milk, sesame seeds, soya, nuts, eggs.

*Enzymes and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.*

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)	1,013	1,418	1,113	1,418	18.4 %
Energy (kcal)	239	334	263	334	18.2 %
Fat (g)	0.7	1	0.8	1	1.5 %
of which saturates (g)	0	0	0	0	0.0 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	49	68	54	68	28.7 %
of which sugars (g)	1.2	1.6	1.3	1.6	2.0 %
Added sugars (g)	0	0	0	0	
Fibre (g)	2.9	4.1	3.2	4.1	17.7 %
Protein (g)	7.7	11	8.4	11	23.5 %
Salt (g)	1.1	1.6	1.2	1.6	28.8 %
Sodium (g)	0.45	0.63	0.50	0.63	28.8 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 140.0g - \*\*\*Weight of a portion of baked product: 127.4g

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 : 24 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 10-12 min at 190-200°C, closed damper
	Cooling and rest on tray	15 min at room temperature
	Tray arrangement (600 x 400)	10 items on a tray

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

### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	224.000 / 273.4 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	7 kg	Pieces / case	50
Gross weight of case	7.664 kg	Bags / case	1

### Bag

Net weight of bag	7 kg	Pieces / bag	50
Additional components in the case	N	Y = yes N = no	

## FOR ANY INFORMATION / CONTACT

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