





FROZEN PART-BAKED PINSA 450G BRIDOR EVASIONS

Product code43244BrandBRIDOREAN code (case)3419280111097Customs declaration number1905 90 30EAN code (bag)Manufactured inItaly

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

CHARACTERISTICS AND COMPOSITION

Frozen Product: Length $58.0 \text{ cm} \pm 6.0 \text{ cm}$

Width $18.0 \text{ cm} \pm 2.0 \text{ cm}$

Height $2.5 \text{ cm} \pm 0.5 \text{ cm}$

Baked Product: Average weight 446g

(indicative information) Length 57.0 cm \pm 6.0 cm

Width 17.0 cm \pm 2.0 cm Height 2.3 cm \pm 0.2 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, sunflower oil, ground **WHEAT** semolina, salt, extra virgin olive oil, yeast, rice flour, sourdough, malted **WHEAT** flour.

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

May contain traces of: milk, mustard, soya.

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 N Kosher certified N $_{Y=yes}$ Ionization: without Suitable for vegetarians Y Halal certified N $_{N=no}$



	Frozen product		Baked product		
Nutritional values per 100g	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,107	4,981	1,118	5031	59.9 %
Energy (kcal)	264	1,188	267	1200	60.0 %
Fat (g)	4.9	22	4.9	22	31.8 %
of which saturates (g)	0.7	2.9	0.7	3	14.8 %
of which trans fatty acids (g)			0	0	
Carbohydrate (g)	44	197	44	199	76.5 %
of which sugars (g)	1.1	5.0	1.1	5	5.6 %
Added sugars (g)	0	0	0	0	
Fibre (g)	3.5	16	3.5	16	63.6 %
Protein (g)	8.8	40	8.9	40	80.4 %
Salt (g)	1.0	4.6	1.0	4.7 4.7	77.6 %
Sodium (g)	0.41	1.80	0.41	1.9 1.90	77.6 %

^{*} 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: 445.5g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
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
Listeria monocytogenes	not detected in 25g	not detected in 25g	AES 10/03-09/00
Mould	< 1,000 cfu/g	< 10,000 cfu/g	ISO 21527-1

STORAGE AND SHELF LIFE

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: 24 hours for organoleptic reasons; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

INSTRUCTIONS FOR BAKING

**	Defrosting	approximately 20 min at room temperature.
<u>өнэ</u>	Baking (in ventilated oven)	approximately 4-6 min at 250°C, closed damper
0 m 9	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

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	48
Net weight / Gross weight of pallet	259.200 / 316.473 kg	Cases / layer	16
Total height	1950 mm	Layers / pallet	3

Case

External dimensions (L x W x H)	600x300x200 mm	Volume (m3)	0.036 m³
Net weight of case	5.4 kg	Pieces / case	12
Gross weight of case	6.022 kg	Bags / case	3

Bag

Net weight of bag	1.8 kg	Pieces / bag	4
Additional components in the case		N	Y = yes N = no

FOR ANY INFORMATION / CONTACT

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