

TECHNICAL SHEET

# FROZEN PART-BAKED RUSTIC MINI ROLL 33G BRIDOR PANIDOR

Product code	<b>41584</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280089846</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>Portugal</b>

*Quality products inspired by Portuguese bakery traditions.  
A mini bread with a rustic look made with a blend of flours.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	6.5 cm ± 1.0 cm
	Width	6.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm
<b>Baked Product :</b> <small>(indicative information)</small>	Average weight	30g
	Length	6.5 cm ± 1.0 cm
	Width	6.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, **RYE** flour, salt, yeast, **WHEAT** flour, emulsifier (mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), malted **BARLEY** flour, flour treatment agent (ascorbic acid).

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

May contain traces of: milk, sesame seeds, mustard, 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	no	Y = yes N = no
Ionization: without	Suitable for vegetarians	Y	Halal certified	no	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,046	345	1,151	345	4.5 %
Energy (kcal)	247	81	271	81	4.4 %
Fat (g)	0.9	0	1	0	0.0 %
of which saturates (g)	0	0	0	0	0.0 %
of which trans fatty acids (g)			0		
Carbohydrate (g)	51	17	56	17	7.1 %
of which sugars (g)	3.4	1.1	3.7	1.1	1.4 %
Fibre (g)	2.7	0.9	3	0.9	3.9 %
Protein (g)	7.3	2.4	8	2.4	5.3 %
Salt (g)	1.2	0.4	1.3	0.4	7.2 %
Sodium (g)	0.48	0.16	0.53	0.16	7.2 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 33.0g - \*\*\*Weight of a portion of baked product: 30.0g

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: 330 days (11 months) from the date of deep 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 : 48 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

## INSTRUCTIONS FOR BAKING

	Defrosting	approximately 10-15 min at room temperature
	Baking (in ventilated oven)	approximately 5-8 min at 200°C, closed damper

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	211.200 / 250.836 kg	Cases / layer	4
Total height	1950 mm	Layers / pallet	8

### Case

External dimensions (L x W x H)	595x395x225 mm	Volume (m3)	0.053 m <sup>3</sup>
Net weight of case	6.6 kg	Pieces / case	200
Gross weight of case	6.952 kg	Bags / case	1

### Bag

Net weight of bag	6.6 kg	Pieces / bag	200
Additional components in the case	N	Y = yes N = no	

## FOR ANY INFORMATION / CONTACT

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