



FROZEN PART-BAKED DARK MINI ROLL

33G BRIDOR PANIDOR

Product code	41586	Brand	BRIDOR
EAN code (case)	3419280089853	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	Portugal

Quality products inspired by Portuguese bakery traditions.

A mini bread with a rustic look made with malted barley flour and roasted carob for a brown crumb and a subtle flavour.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	6.5 cm ± 1.0 cm
	Width	6.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm
Baked Product : <i>(indicative information)</i>	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, salt, carob flour, yeast, 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
Ionization: without	Suitable for vegetarians	Y	Halal certified	no	N = no



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,055	348	1,160	348	4.5 %
Energy (kcal)	249	82	274	82	4.5 %
Fat (g)	1.1	0	1.2	0	0.0 %
of which saturates (g)	0	0	0	0	0.0 %
of which trans fatty acids (g)			0		
Carbohydrate (g)	50	17	55	17	6.9 %
of which sugars (g)	3.5	1.2	3.8	1.2	1.4 %
Added sugars (g)			0		
Fibre (g)	3.5	1.2	3.8	1.2	5.0 %
Protein (g)	8	2.6	8.8	2.6	5.8 %
Salt (g)	1.1	0.36	1.2	0.36	6.6 %
Sodium (g)	0.44	0.15	0.48	0.15	6.6 %

* 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

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	264.000 / 303.636 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 ³
Net weight of case	8.25 kg	Pieces / case	250
Gross weight of case	8.601 kg	Bags / case	1

Bag

Net weight of bag	8.25 kg	Pieces / bag	250
Additional components in the case		N	 Y = yes N = no

FOR ANY INFORMATION / CONTACT

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