



**FROZEN STONE OVEN PART-BAKED  
MULTIGRAIN BAGUETTE 280G BRIDOR  
LES ESSENTIELS**  
Bread

Product code	<b>34791</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280027923</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Breads that everyone loves to meet your everyday needs.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	50.0 cm ± 2.5 cm
	Width	6.5 cm ± 1.0 cm
	Height	4.5 cm ± 0.5 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	260g
	Length	49.5 cm ± 2.5 cm
	Width	6.0 cm ± 1.0 cm
	Height	17.5 cm ± 0.5 cm



*Serving suggestion*

Ingredients: « Label Rouge » **WHEAT** flour, water, sunflower seeds 2.3%, millet seeds 1.6%, poppy seeds 1.6%, **SESAME** seeds 1.6%, salt, brown flax seeds 0.9%, yellow flax seeds 0.9%, yeast, **WHEAT** gluten, emulsifier (mono- and diglycerides of fatty acids), malted **WHEAT** flour, flour treatment agent (ascorbic acid).

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

May contain traces of: milk, nuts, eggs.

*Enzymes are technological aids and may not be reported in baked products.*

GMO: without	Suitable for vegans	Y	Kosher certified	N	Clean Label	Y
Ionization: without	Suitable for vegetarians	Y	Halal certified	N		(Y = yes / N = no)

Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,144	343	1,231	343	4.4 %
Energy (kcal)	271	81	292	81	4.4 %
Fat (g)	4.7	1.4	5	1.4	2.2 %
of which saturates (g)	0.7	0	0.8	0	0.0 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	46	14	49	14	5.6 %
of which sugars (g)	1.3	0	1.4	0	0.0 %
Fibre (g)	3.8	1.1	4.1	1.1	4.9 %
Protein (g)	9.3	2.8	10	2.8	6.0 %
Salt (g)	1.2	0.36	1.3	0.36	6.4 %
Sodium (g)	0.48	0.14	0.52	0.14	6.4 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 30.0g - \*\*\*Weight of a portion of baked product: 27.9g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 5,000 cfu/g	< 50 000 cfu/g	ISO 4833-2
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence in 25g	AES 10/04-05/04
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

## STORAGE AND SHELF LIFE

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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 during 48 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

## INSTRUCTIONS FOR BAKING

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	Defrosting	approximately 0-10 min at room temperature
	Preheating oven	230°C
	Baking (in ventilated oven)	approximately 12-14 min at 190-200°C, closed damper
	Cooling and rest on tray	15 min at room temperature

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.bridordefrance.tv](http://www.bridordefrance.tv)**

## PACKAGING

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### Pallet

Pallet type / Dimensions	EURO / 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 m <sup>3</sup>
Net weight of case	7 kg	Pieces / case	25
Gross weight of case	7.664 kg	Bags / case	1

### Bag

Net weight of bag	7 kg	Pieces / bag	25
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Additional components in the case	N	(Y = yes / N = no)
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## FOR ANY INFORMATION / CONTACT

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