



FROZEN STONE OVEN PART-BAKED OLIVE OIL CIABATTA 140G BRIDOR GAMME EVASION
Ciabatta Huile d'Olives 140g

| | | | |
|-----------------|----------------------|----------------------------|-------------------|
| Product code | 37147 | Brand | BRIDOR |
| EAN code (case) | 3419280044098 | Customs declaration number | 1905 90 30 |
| EAN code (bag) | | Manufactured in | France |

When French baking expertise is inspired by trends from here and afar, to offer Viennese pastries rich in flavours.

A ciabatta bread with olive oil, soft and flavourful, an ideal format for sandwiches.

CHARACTERISTICS AND COMPOSITION

| | | |
|---|----------------|------------------|
| Frozen Product : | Length | 21.0 cm ± 2.0 cm |
| | Width | 7.5 cm ± 1.0 cm |
| | Height | 4.0 cm ± 1.0 cm |
| Baked Product : <i>(indicative information)</i> | Average weight | 132g |
| | Length | 20.5 cm ± 2.0 cm |
| | Width | 7.0 cm ± 1.0 cm |
| | Height | 4.0 cm ± 1.0 cm |



Serving suggestion

Ingredients: **WHEAT** flour, water, olive oil 2%, yeast, salt, **WHEAT** gluten, deactivated yeast, malted **WHEAT** flour.

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

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

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

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

| Nutritional values per 100g | Frozen product | % RI* | Baked product | % RI* |
|--------------------------------|----------------|--------|---------------|--------|
| Energy (kJ) | 1,065 | 17.7 % | 1,129 | 18.8 % |
| Energy (kcal) | 252 | 17.6 % | 267 | 18.7 % |
| Fat (g) | 3.1 | 6.1 % | 3.2 | 6.4 % |
| of which saturates (g) | 0.5 | 3.5 % | 0.5 | 3.5 % |
| of which trans fatty acids (g) | 0 | | 0 | |
| Carbohydrate (g) | 46 | 25.0 % | 49 | 26.4 % |
| of which sugars (g) | 0.8 | 1.3 % | 0.9 | 1.4 % |
| Fibre (g) | 2.7 | | 2.8 | |
| Protein (g) | 8.6 | 24.0 % | 9.1 | 25.5 % |
| Salt (g) | 1.3 | 30.0 % | 1.4 | 32.7 % |
| Sodium (g) | 0.52 | | 0.55 | |

* Reference intake for an average adult (8400 kJ / 2000 kcal)

| 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

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 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 180°C, closed damper |
|  | Cooling and rest on tray | 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

PACKAGING

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 ³ |
| 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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