



TECHNICAL SHEET

FROZEN STONE OVEN PART-BAKED BÂTARD LOAF 540G BRIDOR SIGNÉ FRÉDÉRIC LALOS Bread



Product code	33365	Brand	BRIDOR
EAN code (case)	3419280022850	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	France

*Excellent breads, uniquely formed, with subtle and perfectly balanced flavours.
A bread with a rustic look, fluffy and light crumb, extremely fresh aroma, notes of autumn foliage and citrus.*

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	29.0 cm ± 3.5 cm
	Width	12.0 cm ± 2.0 cm
	Height	7.0 cm ± 2.0 cm
Baked Product : <small>(indicative information)</small>	Average weight	502g
	Length	28.0 cm ± 3.5 cm
	Width	11.5 cm ± 2.0 cm
	Height	7.0 cm ± 2.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, sourdough (**WHEAT** flour, water), salt, dehydrated **WHEAT** sourdough, yeast, **WHEAT** gluten, 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)	1,029	12.3 %	1,115	4.0 %
Energy (kcal)	243	12.3 %	263	3.9 %
Fat (g)	0.5	0.0 %	0.6	0.3 %
of which saturates (g)	0.1	0.0 %	0.2	0.3 %
of which trans fatty acids (g)	0	0.0 %	0	
Carbohydrate (g)	49	18.9 %	53	6.1 %
of which sugars (g)	0.9	0.0 %	0.9	0.3 %
Fibre (g)	3.1		3.3	
Protein (g)	9	18.0 %	9.7	5.8 %
Salt (g)	1.3	21.8 %	1.4	7.0 %
Sodium (g)	0.54		0.57	

* 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 48 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 16-18 min at 190-200°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	24
Net weight / Gross weight of pallet	181.440 / 230.27 kg	Cases / layer	4
Total height	1980 mm	Layers / pallet	6

Case

External dimensions (L x W x H)	590x390x305 mm	Volume (m3)	0.07 m ³
Net weight of case	7.56 kg	Pieces / case	14
Gross weight of case	8.432 kg	Bags / case	1

Bag

Net weight of bag	7.56 kg	Pieces / bag	14
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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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