



**FROZEN STONE OVEN PART-BAKED  
POCHON LOAF 450G BRIDOR SIGNÉ  
FRÉDÉRIC LALOS**  
Bread



Product code	<b>32993</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280020924</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Excellent breads, uniquely formed, with subtle and perfectly balanced flavours.  
"Pochon loaf, bread with a lovely rustic look. Hand folded. "Caractère" bread without acidity. A taste of buckwheat sourdough.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	18.0 cm ± 2.5 cm
	Width	18.0 cm ± 2.5 cm
	Height	8.0 cm ± 2 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	436g
	Length	17.5 cm ± 2.5 cm
	Width	17.5 cm ± 2.5 cm
	Height	8.0 cm ± 2



Serving suggestion

Ingredients: **WHEAT** flour, water, sourdough 6% (**WHEAT** flour, water), dehydrated leaven (dehydrated and fermented buckwheat flour (buckwheat flour, sourdough (**WHEAT** flour, water))), dehydrated devitalized **WHEAT** sourdough (**WHEAT** flour, sourdough (**WHEAT** flour, water))), salt, 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		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,041	312	1,073	312	3.8 %
Energy (kcal)	246	74	253	74	3.8 %
Fat (g)	0.9	0	0.9	0	0.0 %
of which saturates (g)	0	0	0	0	0.0 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	50	15	52	15	6.0 %
of which sugars (g)	1.1	0	1.1	0	0.0 %
Fibre (g)	2.5	0.7	2.6	0.7	3.1 %
Protein (g)	8.1	2.4	8.4	2.4	5.0 %
Salt (g)	1.3	0.39	1.3	0.39	6.7 %
Sodium (g)	0.52	0.16	0.53	0.16	6.7 %

\* 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: 29.1g

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

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Date of minimum durability: 450 days (15 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 16-18 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.bridor.com](http://www.bridor.com)**

## PACKAGING

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### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	230.400 / 279.8 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	7.2 kg	Pieces / case	16
Gross weight of case	7.864 kg	Bags / case	1

### Bag

Net weight of bag	7.2 kg	Pieces / bag	16
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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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