



**FROZEN STONE OVEN PART-BAKED FIG BREAD 330G BRIDOR SIGNÉ FRÉDÉRIC LALOS**



Product code	<b>34230</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280024724</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Excellent breads, uniquely formed, with subtle and perfectly balanced flavours.  
Rich in large fig pieces bread. Intense fig flavour against a rye background.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	24.0 cm ± 2.5 cm
	Width	9.5 cm ± 2.5 cm
	Height	6.0 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	317g
	Length	23.5 cm ± 2.5 cm
	Width	9.0 cm ± 2.5 cm
	Height	6.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, dried figs 14%, **RYE** flour, salt, yeast, **WHEAT** gluten, rice flour, 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)	1,011	3.6 %	1,052	3.8 %
Energy (kcal)	238	3.6 %	248	3.7 %
Fat (g)	0.6	0.0 %	0.6	0.3 %
of which saturates (g)	0.1	0.0 %	0.1	0.1 %
of which trans fatty acids (g)	0		0	
Carbohydrate (g)	49	5.8 %	51	5.9 %
of which sugars (g)	8.1	2.7 %	8.4	2.8 %
Fibre (g)	3.3		3.5	
Protein (g)	7.6	4.6 %	7.9	4.7 %
Salt (g)	1.3	6.5 %	1.4	7.0 %
Sodium (g)	0.52		0.54	

\* 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 48332
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence 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

## 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.

## INSTRUCTIONS FOR BAKING

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	Defrosting	approximately 0-10 min at room temperature
	Preheating oven	230°C
	Baking (in ventilated oven)	approximately 13-14 min at 180-190°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](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	274.560 / 323.96 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	8.58 kg	Pieces / case	26
Gross weight of case	9.244 kg	Bags / case	1

### Bag

Net weight of bag	8.58 kg	Pieces / bag	26
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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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Address: : Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - [www.bridordefrance.com](http://www.bridordefrance.com)

e-mail: : [exportsales@groupeleduff.com](mailto:exportsales@groupeleduff.com)