



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



Product code	<b>33365</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280022850</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.  
A bread with a rustic look, fluffy and light crumb, extremely fresh aroma, notes of autumn foliage and citrus.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	29.0 cm ± 3.5 cm
	Width	12.0 cm ± 2.0 cm
	Height	7.0 cm ± 2.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	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 52.86%, water 33.9%, sourdough 10.6% (**WHEAT** flour 7.1%, water 3.5%), salt 1.1%, dehydrated devitalized **WHEAT** sourdough 0.8%, yeast 0.4%, **WHEAT** gluten 0.3%, malted **WHEAT** flour 0.04%.

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)	1,022	307	1,099	307	3.9 %
Energy (kcal)	241	72	259	72	3.9 %
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)	49	15	53	15	6.0 %
of which sugars (g)	1	0	1.1	0	0.0 %
Fibre (g)	2.7	0.8	2.9	0.8	3.5 %
Protein (g)	7.9	2.4	8.5	2.4	5.1 %
Salt (g)	1.2	0.36	1.3	0.36	6.4 %
Sodium (g)	0.48	0.14	0.51	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	< 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	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 <sup>3</sup>
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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