



TECHNICAL SHEET

FROZEN PART-BAKED VOLLKORN TRIANGLE 750G BRIDOR LES EVASIONS

Bread

Product code	41289	Brand	BRIDOR
EAN code (case)	3419280085718	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	Germany

When French bakery know-how is inspired by trends for near or far, to offer products with original and tasty recipes.

A complex and rich in seeds recipe worked following the know-how of the German baking tradition.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	20.8 cm $\pm$ 1.0 cm
	Width	10.5 cm $\pm$ 0.5 cm
	Height	10.5 cm $\pm$ 0.5 cm
Baked Product : (indicative information)	Average weight	728g
	Length	20.8 cm $\pm$ 1.0 cm
	Width	10.5 cm $\pm$ 0.5 cm
	Height	10.5 cm $\pm$ 0.5 cm



Serving suggestion

Ingredients: water, wholemeal **RYE** flour, whole-**RYE** meal, sunflower seeds 10%, linseeds 6%, **SESAME** seeds 3.9%, sugar syrup, yeast, salt, **RYE** flour, vinegar, dried **RYE** sourdough, malt extract (**RYE**, **BARLEY**), wholemeal **RYE** gelatinized flour, acid (lactic acid), **RYE** malt flour, flour treatment agent (ascorbic acid), **WHEAT** flour, sourdough (**RYE** meal, water, starter cultures).

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

May contain traces of: milk, eggs.

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

GMO: without	Suitable for vegans	N	Kosher certified	N	Y = yes N = no
Ionization: without	Suitable for vegetarians	Y	Halal certified	N	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,170	351	1,206	351	4.3 %
Energy (kcal)	280	84	288	84	4.3 %
Fat (g)	11	3.3	11	3.3	4.9 %
of which saturates (g)	1.3	0	1.3	0	0.0 %
of which trans fatty acids (g)			0		
Carbohydrate (g)	32	9.5	33	9.5	3.8 %
of which sugars (g)	2.9	0.9	3	0.9	1.0 %
Fibre (g)	9.7	2.9	10	2.9	12.0 %
Protein (g)	8.3	2.5	8.6	2.5	5.2 %
Salt (g)	1.3	0.39	1.3	0.39	6.7 %
Sodium (g)	0.52	0.16	0.54	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

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	1h30 à température ambiante.
	Preheating oven	210°C
	Baking (in ventilated oven)	approximately 9 min at 210°C, with steam
	Cooling and rest on tray	15 min at room temperature
	Other options	without baking, defrosting 5h. Without defrosting, baking 25 min at 220°C with steam.

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

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	48
Net weight / Gross weight of pallet	432.000 / 495.541 kg	Cases / layer	4
Total height	1647 mm	Layers / pallet	12

Case

External dimensions (L x W x H)	588x390x136 mm	Volume (m3)	0.031 m ³
Net weight of case	9 kg	Pieces / case	12
Gross weight of case	9.738 kg	Bags / case	1

Bag

Net weight of bag	9 kg	Pieces / bag	12
Additional components in the case	N	Y = yes N = no	

FOR ANY INFORMATION / CONTACT

Address: Service client - BRIDOR - ZA Olivet - 35530 Servon sur Vilaine - www.bridor.com

e-mail: exportsales@groupeleduff.com