



**FROZEN STONE OVEN PART-BAKED  
BÂTARD LOAF 330G BRIDOR BRIDOR  
SIGNÉ FRÉDÉRIC LALOS**



Product code	<b>33363</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280022836</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Developed in partnership with Frédéric Lalos, MOF baker, these great breads offer subtle and perfectly balanced flavors.*

*A loaf with a rustic look, made with wheat sourdough for character.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	Length	26.0 cm ± 2.5 cm
	Width	9.5 cm ± 1.5 cm
	Height	6.0 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	314g
	Length	25.0 cm ± 2.5 cm
	Width	9.0 cm ± 1.5 cm
	Height	6.0 cm ± 1.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, sourdough (**WHEAT** flour, water, **WHEAT** gluten, malted **WHEAT** flour), salt, dehydrated devitalized **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 and ascorbic acid are processing aids and may not be declared in cooked products, according to the regulation (EU) No 1169/2011.*

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)	1,012	304	1,065	320	3.8 %
Energy (kcal)	239	72	251	75	3.8 %
Fat (g)	0.6	0	0.7	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	52	16	6.0 %
of which sugars (g)	1.2	0	1.2	0	0.0 %
Added sugars (g)	0	0	0	0	
Fibre (g)	3.0	0.9	3.1	0.9	3.7 %
Protein (g)	7.8	2.3	8.2	2.5	4.9 %
Salt (g)	1.2	0.35	1.2	0.37 0.37	6.2 %
Sodium (g)	0.47	0.14	0.50	0.15 0.15	6.2 %

\* 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: 28.5g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Total aerobic mesophilic flora	< 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	BKR 23/07-10/11
Staphylococcus aureus	< 100 cfu/g	< 1,000 cfu/g	ISO 6888-2
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: 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 : 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 11-13 min at 190-200°C, closed damper
	Cooling and rest on tray	15 min at room temperature
	Tray arrangement (600 x 400)	6 items on a tray

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

### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	211.200 / 260.6 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	6.6 kg	Pieces / case	20
Gross weight of case	7.264 kg	Bags / case	1

### Bag

Net weight of bag	6.6 kg	Pieces / bag	20
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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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