



# FROZEN PART-BAKED PLAIN FOCACCIA CINQUANTA 450G BRIDOR EVASIONS

Bread

Product code	<b>40517</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280077690</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>Italy</b>

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

*The Focaccia ranges boost the Italian bakery culture all around the world. Focaccia Cinquanta, also known as 'focaccia romana' or 'pinsa', is eaten hot or cold. Its 450 g sharing format is ideal for a companionable moment.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	58.0 cm ± 6.0 cm
	Width	18.0 cm ± 2.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	420g
	Length	56.5 cm ± 1.5 cm
	Width	17.0 cm ± 0.5 cm
	Height	2.0 cm ± 0.2 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, ground **WHEAT** semolina, sunflower oil, extra virgin olive oil, salt, yeast, malted **WHEAT** flour.

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

May contain traces of: milk, mustard, soya.

*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	N	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,213	5,458	1,300	5,458	69.3 %
Energy (kcal)	264	1,188	283	1,188	63.4 %
Fat (g)	8.8	40	9.4	40	60.3 %
of which saturates (g)	1.4	6.1	1.4	6.1	32.4 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	42	189	45	189	77.4 %
of which sugars (g)	1.1	4.9	1.2	4.9	5.8 %
Added sugars (g)	0	0	0	0	
Fibre (g)	3.6	16	3.9	16	69.1 %
Protein (g)	8.5	38	9.1	38	81.7 %
Salt (g)	1.3	5.8	1.4	5.8	103.6 %
Sodium (g)	0.52	2.30	0.56	2.30	103.6 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 450.0g - \*\*\*Weight of a portion of baked product: 420.0g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
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
Listeria monocytogenes	not detected in 25g	not detected in 25g	AES 10/03-09/00
Moulds	< 1,000 cfu/g	< 10,000 cfu/g	ISO 21527-1

## 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 : 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

## INSTRUCTIONS FOR BAKING

	Defrosting	approximately 20 min at room temperature
	Baking (in ventilated oven)	approximately 4-6 min at 250°C, closed damper
	or Baking (in stone oven)	approximately 3 min at 330-350°C. Take care to rotate the product halfway through baking.

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	48
Net weight / Gross weight of pallet	259.200 / 315.498 kg	Cases / layer	16
Total height	1950 mm	Layers / pallet	3

### Case

External dimensions (L x W x H)	300x200x600 mm	Volume (m3)	0.036 m <sup>3</sup>
Net weight of case	5.4 kg	Pieces / case	12
Gross weight of case	6.002 kg	Bags / case	1

### Bag

Net weight of bag	5.4 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](http://www.bridor.com)

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

For the UK, imported by : Bridor UK Ltd, J4 - Camberley, 15 Doman Rd, Camberley GU15 3LB - UK