



**FROZEN PART-BAKED BAGUETTE NOVA
280G BRIDOR THE ESSENTIAL BREADS**

Product code	42611	Brand	BRIDOR
EAN code (case)	3419280101234	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	France

*A collection of quality breads with classic and regular shapes, ideal for all you everyday needs.
A rustic and generous baguette with well-loved flavours, shorter and wider than a traditional baguette.
Made with "Label Rouge" wheat flour, it has a lovely cream-coloured open crumb.*

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	37.0 cm ± 2.5cm
	Width	7.5 cm ± 1.0cm
	Height	4.5 cm ± 1.0cm



Serving suggestion

Ingredients: « Label Rouge » **WHEAT** flour 59.4% (**WHEAT** flour, **WHEAT** gluten, malted **WHEAT** flour, flour treatment agent (ascorbic acid)), water, salt, yeast.

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	N	



Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,011	2,830	1,111	2,830	36.7 %
Energy (kcal)	238	667	262	667	36.4 %
Fat (g)	0.5	1.5	0.6	1.5	2.4 %
of which saturates (g)	0	0	0	0	0.0 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	49	137	54	137	57.5 %
of which sugars (g)	1.2	3.4	1.3	3.4	4.2 %
Added sugars (g)	0	0	0	0	
Fibre (g)	2.7	7.5	2.9	7.5	32.5 %
Protein (g)	8.1	23	8.9	23	49.6 %
Salt (g)	1.1	3.2	1.2	3.2	57.5 %
Sodium (g)	0.45	1.30	0.50	1.30	57.5 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 280.0g - ***Weight of a portion of baked product: 254.8g

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	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.
	Tray arrangement (600 x 400)	5 items on a tray
	Preheating oven	230°C
	Baking (in ventilated oven)	approximately 12-14 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

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	36
Net weight / Gross weight of pallet	221.760 / 265.003 kg	Cases / layer	6
Total height	2070 mm	Layers / pallet	6

Case

External dimensions (L x W x H)	450x300x320 mm	Volume (m3)	0.043 m ³
Net weight of case	6.16 kg	Pieces / case	22
Gross weight of case	6.586 kg	Bags / case	1

Bag

Net weight of bag	6.16 kg	Pieces / bag	22
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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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