



**FROZEN PART-BAKED KHORASAN WHEAT AND ANCIENT SEEDS BREAD 450G
BRIDOR BRIDOR SIGNÉ FRÉDÉRIC LALOS**



Product code	42392	Brand	BRIDOR
EAN code (case)	3419280098534	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	France

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

A flavoursome and characterful bread made with Khorasan flour (an ancient wheat variety), ancient seeds and wheat sourdough. This rustic-looking bread is ideal to go with meals at different moments of the day.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	25.0 cm ± 3.0cm
	Width	11.0 cm ± 1.5cm
	Height	6.0 cm ± 1.5cm



Serving suggestion

Ingredients: water, Khorasan **WHEAT** flour 27.6%, sourdough (**WHEAT** flour, water, **WHEAT** gluten, malted **WHEAT** flour), **WHEAT** flour, sunflower seeds 1.5%, brown flax seeds 1.3%, salt, amaranth seeds 0.9%, white quinoa seeds 0.9%, millet seeds 0.9%, Yellow flax seeds 0.48%, yeast, malted **BARLEY** flour, **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)	1,053	4,741	1,097	4,741	58.7 %
Energy (kcal)	249	1,122	260	1,122	58.3 %
Fat (g)	2.9	13	3	13	19.1 %
of which saturates (g)	0	1.8	0	1.8	9.2 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	44	198	46	198	79.4 %
of which sugars (g)	1.4	6.3	1.5	6.3	7.2 %
Added sugars (g)	0	0	0	0	
Fibre (g)	5.1	23	5.3	23	95.2 %
Protein (g)	9.4	42	9.8	42	88.1 %
Salt (g)	1.1	4.8	1.1	4.8	83.5 %
Sodium (g)	0.43	1.90	0.45	1.90	83.5 %

* 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: 432.0g

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.
	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
	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

PACKAGING

Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	230.400 / 279.8 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 ³
Net weight of case	7.2 kg	Pieces / case	16
Gross weight of case	7.864 kg	Bags / case	1

Bag

Net weight of bag	7.2 kg	Pieces / bag	16
-------------------	--------	--------------	----

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

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