



TECHNICAL SHEET

FROZEN STONE OVEN PART-BAKED SPELT COB LOAF 450G BRIDOR THE GOURMET BREADS

Product code	34909	Brand	BRIDOR
EAN code (case)	3419280028753	Customs declaration number	1905 90 30
EAN code (bag)		Manufactured in	France

Collection of rustic breads from french bakery know-how offering a great organoleptic range: intense taste with complex shapes and finishes.

A cob loaf made from a blend of flours (wheat, spelt, malted barley and malted wheat) and a spelt sourdough for more character. A unique signature thanks to its diamond-shaped scoring.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	18.0 cm $\pm$ 2.5 cm
	Width	18.0 cm $\pm$ 2.5 cm
	Height	8.0 cm $\pm$ 2.0 cm
Baked Product : (indicative information)	Average weight	436g
	Length	17.5 cm $\pm$ 2.5 cm
	Width	17.5 cm $\pm$ 2.5 cm
	Height	8.0 cm $\pm$ 2.0 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, sourdough (**SPELT WHEAT** flour 15%, water), **SPELT WHEAT** flour 9%, Guérande salt, yeast, **WHEAT** gluten, malted **BARLEY** flour, 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)	1,049	315	1,081	324	3.9 %
Energy (kcal)	247	74	255	77	3.8 %
Fat (g)	1	0	1	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)	50	15	51	15	5.9 %
of which sugars (g)	1.1	0	1.1	0	0.0 %
Added sugars (g)	0	0	0	0	
Fibre (g)	3.4	1.0	3.5	1.1	4.2 %
Protein (g)	7.9	2.4	8.1	2.4	4.9 %
Salt (g)	1.2	0.37	1.3	0.38 0.38	6.3 %
Sodium (g)	0.49	0.15	0.51	0.15 0.15	6.3 %

* 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
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

	Tray arrangement (600 x 400)	6 items on a tray
	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

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	24
Net weight / Gross weight of pallet	194.400 / 239.558 kg	Cases / layer	4
Total height	1980 mm	Layers / pallet	6

Case

External dimensions (L x W x H)	590x390x305 mm	Volume (m3)	0.07 m³
Net weight of case	8.1 kg	Pieces / case	18
Gross weight of case	8.819 kg	Bags / case	1

Bag

Net weight of bag	8.1 kg	Pieces / bag	18
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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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