



FROZEN BAKED 2 OLIVES AND ROSEMARY B'BREAK 70G BRIDOR BREADS OF INDULGENCE

Product code	37393	Brand	BRIDOR
EAN code (case)	3419280045408	Customs declaration number	1905 90 80
EAN code (bag)		Manufactured in	France

Very tasty breads inspired by French bakery know-how and distinguished by their generous sweet or savoury inclusions.

A savoury bread roll, inspired by Mediterranean flavours, packed with black and green olives, enhanced by a touch of rosemary and extra virgin olive oil for an explosion of flavours.

CHARACTERISTICS AND COMPOSITION

Frozen Product :	Length	19.5 cm ± 2.0 cm
	Width	4.0 cm ± 1.0 cm
	Height	3.0 cm ± 0.5 cm



Serving suggestion

Ingredients: **WHEAT** flour, water, black olives 15.1%, green olives 14.6%, olive oil, salt, yeast, **WHEAT** gluten, rosemary 0.2%, acidity regulator (citric acid), 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.

Despite all the care taken in the preparation of our products, presence of pit fragment is not excluded.

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		
	For 100g	Per serving**	% RI* per serving
Energy (kJ)	1,041	729	8.7 %
Energy (kcal)	248	173	8.7 %
Fat (g)	7.5	5.3	7.5 %
of which saturates (g)	1.2	0.8	4.2 %
of which trans fatty acids (g)	0	0	
Carbohydrate (g)	37	26	9.9 %
of which sugars (g)	0.9	0.6	0.7 %
Added sugars (g)	0	0	
Fibre (g)	3.2	2.2	8.9 %
Protein (g)	6.4	4.5	9.0 %
Salt (g)	1.2	0.83	13.8 %
Sodium (g)	0.47	0.33	13.8 %

* Reference intake for an average adult (8400 kJ / 2000 kcal) - **Weight of a portion of frozen product: 70.0g

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

Maximum preservation after baking is 48 hours.

INSTRUCTIONS FOR BAKING

	Defrosting	approximately 45 min at room temperature.
		For more crispiness:
	Preheating oven	230°C
	Baking (in ventilated oven)	approximately 2-3 min at 180°C, closed damper
	Cooling and rest on tray	15 min at room temperature
	Tray arrangement (600 x 400)	15 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	96
Net weight / Gross weight of pallet	268.800 / 329.501 kg	Cases / layer	8
Total height	1950 mm	Layers / pallet	12

Case

External dimensions (L x W x H)	390x295x150 mm	Volume (m3)	0.017 m ³
Net weight of case	2.8 kg	Pieces / case	40
Gross weight of case	3.137 kg	Bags / case	1

Bag

Net weight of bag	2.8 kg	Pieces / bag	40
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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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