



**FROZEN STONE OVEN BAKED MARINATED TOMATOES AND ROSEMARY B'BREAK 70G**  
**BRIDOR LES GOURMANDS**  
 Roll

Product code	<b>38225</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280053830</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Breads enhanced with add-ins, a product of French baking expertise.*

**CHARACTERISTICS AND COMPOSITION**

<b>Frozen Product :</b>	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, dehydrated tomato 6%, pickled dried tomatoes 4% (dried tomatoes, non-hydrogenated rapeseed oil, sugar, salt, garlic, acid (citric acid), antioxidant (ascorbic acid), oregano), double concentrated tomato puree, olive oil, salt, yeast, rosemary 0.5%, **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 are technological aids and may not be reported in baked products.*

GMO: without	Suitable for vegans	Y	Kosher certified	N	Clean Label	N
Ionization: without	Suitable for vegetarians	Y	Halal certified	Y		(Y = yes / N = no)

Nutritional values per 100g	Frozen product		
	For 100g	Per serving**	% RI* per serving
Energy (kJ)	1,044	731	8.7 %
Energy (kcal)	247	173	8.6 %
Fat (g)	2.8	1.9	2.8 %
of which saturates (g)	0.4	0.3	1.6 %
of which trans fatty acids (g)	0.00559	0.00391	
Carbohydrate (g)	45	31	12.1 %
of which sugars (g)	3.3	2.3	2.6 %
Fibre (g)	3	2.1	8.5 %
Protein (g)	8.9	6.3	12.5 %
Salt (g)	1.3	0.89	14.9 %
Sodium (g)	0.51	0.36	14.9 %

\* 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
Aerobic mesophilic total count	< 5,000 cfu/g	< 50 000 cfu/g	ISO 4833-2
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence in 25g	AES 10/04-05/04
Staphylococcus aureus	< 100 cfu/g	< 1 000 cfu/g	NF V08-057-1
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

## STORAGE AND SHELF LIFE

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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 thawing:

At ambient temperature during 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

## INSTRUCTIONS FOR BAKING

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	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

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.bridordefrance.tv](http://www.bridordefrance.tv)**

## PACKAGING

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### Pallet

Pallet type / Dimensions	EURO / 80x120 cm	Cases / pallet	96
Net weight / Gross weight of pallet	268.800 / 327.485 kg	Cases / layer	8
Total height	1950 mm	Layers / pallet	12

### Case

External dimensions (L x W x H)	390x290x150 mm	Volume (m3)	0.017 m <sup>3</sup>
Net weight of case	2.8 kg	Pieces / case	40
Gross weight of case	3.116 kg	Bags / case	1

### Bag

Net weight of bag	2.8 kg	Pieces / bag	40
Additional components in the case	N	(Y = yes / N = no)	

## FOR ANY INFORMATION / CONTACT

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