



TECHNICAL SHEET

**POCHON LOAF 450g - frozen stone oven  
part-baked - BRIDOR signé FREDERIC  
LALOS**



Product code	<b>32993</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>03419280020924</b>	Customs declaration number	<b>1905 90 30</b>
EAN code (bag)		Manufactured in	<b>France</b>

**BRIDOR BY FRÉDÉRIC LALOS**

*Excellent breads, uniquely formed, with subtle and perfectly balanced flavours.*

**CHARACTERISTICS AND COMPOSITION**

**Frozen product:**

Length:	18.0 cm ± 2.5 cm
Width:	18.0 cm ± 2.5 cm
Height:	8.0 cm ± 2.0 cm

**Baked product:**

Average weight:	430g
Length:	18.0 cm ± 2.5 cm
Width:	18.0 cm ± 2.5 cm
Height:	8.0 cm ± 2.0 cm

*(indicative information)*



Serving suggestion

Ingredients: **WHEAT flour**, water, dehydrated and fermented buckwheat flour (buckwheat flour, water), **dehydrated WHEAT sourdough (WHEAT flour, water)**, salt, yeast, **wheat GLUTEN**, malted **WHEAT flour**.

Contains: gluten.

May contain: traces of nuts, traces of sesame seeds.

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	% RI*	baked product	% RI*
Energy (kJ) / (kcal)	1024 / 241	12.1 %	1062 / 250	12.5 %
Fat (g)	0.6	0.9 %	0.6	0.9 %
of which saturates (g)	0.2	1.0 %	0.2	1.0 %
Carbohydrate (g)	50	19.2 %	52	20.0 %
of which sugars (g)	0.9	1.0 %	0.9	1.0 %
Fibre (g)	2.8	11.2 %	2.9	11.6 %
Protein (g)	7.6	15.2 %	7.8	15.6 %
Salt (g)	1.40	23.3 %	1.40	23.3 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal)

Microbiological characteristics	Targets	Tolerances	Methods of analysis laboratory
Aerobic mesophilic total count	< 5 000 cfu/g	< 50 000 cfu/g	ISO 48332
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	none in 25g	none in 25g	AES 10/4-05/04
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 21527-1



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## STORAGE AND SHELF LIFE



Date of minimum durability: 365 days (12 months) from the date indicated on the packaging.

Store at -18°C or below before use. **DO NOT REFREEZE ONCE THAWED.**

Storage conditions:

- \* 24h in the 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

## 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

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

### Pallet

Pallet type / Dimensions	EURO / 80 x 120 cm	Cases / pallet	32
Net weight / Gross weight of pallet	230.400 kg / 283 kg	Cases / layer	4
Total height	2.08 m	Layers/ pallet	8

### Case

External dimensions (L x W x H)	590 x 387 x 241 mm	Volume (m <sup>3</sup> )	0.055
Net weight of case	7.200 kg	Pieces / case	16
Gross weight of case	7.965 kg	Bags / case	1

### Bag

Net weight of bag	7.200 kg	Pieces / bag	16
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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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