

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

34792
13 November 2024
14 November 2024
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FROZEN STONE OVEN PART-BAKED COUNTRY-STYLE BAGUETTE 280G BRIDOR THE ESSENTIAL BREADS

Short Product Name:
FROZEN BAGUETTE

Product Description:
FROZEN STONE OVEN PART-BAKED COUNTRY-STYLE BAGUETTE 280G BRIDOR THE ESSENTIAL BREADS

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	

Supplier's Product Code :
34792
Supplier: Bridor
ZA de l'Olivet

Noyal-Sur-Vilaine

35538
France
P: 00332 99 00 11 67

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	3419280027930	Outer Case Length :	590 mm
Packaging Type Description :		Outer Case Width :	390 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	240 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	7.66 kg
		Product Net Weight :	7.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	4 Cases	Pallet Height :	2.07 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	273.40 kg
Quantity of Cases Per Pallet :	32 Cases		

Logistical Information

Shelf Life from Time of Production :	450 Days	Minimum Order Quantity :	28 Cases
Guaranteed Shelf Life on Delivery :	243 Days	Delivery Lead Time :	3 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	2.50 g	Steel :	0.00 g
Percentage Recycled Plastic :	0.00 %	Other :	0.00 g
Paper/Board :	629.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	1,000.00 g	Wood Total :	27,000.00 g
Paper/Board :	741.00 g	Is Pallet Returnable? :	No
Percentage Recycled Plastic :	0.00 %		

Other Information

Supplier Comments :
Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : France

Additional Origin Details :
N/A

Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Paper/Polyethylene

Variable Weight Consumer Item : No

Net Drained Weight : Not specified.

Inner Unit Length : 550 mm

Inner Unit Height : 40 mm

Inner Unit Width : 65 mm

Inner Product Weight : 280.00 g

Inner Product Weight Units : g

Weight/Volume :
Not specified.

Handling Information

Directions For Use :

Defrosting: approximately 0-10 min at room temperature
Tray arrangement (600 x 400): 5 items on a tray
Preheating oven: 230°C
Baking (in ventilated oven): approximately 12-14 min at 190-200°C, closed damper
Cooling and rest on tray: 15 min at room temperature

Storage Instructions :

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

Dietary Information

Ingredients :

« Label Rouge » WHEAT flour 44.8% (WHEAT flour, WHEAT gluten, malted WHEAT flour, flour treatment agent (ascorbic acid)), water, sourdough (« Label Rouge » WHEAT flour 9.8% (WHEAT flour, WHEAT gluten, malted WHEAT flour, flour treatment agent (ascorbic acid)), water), RYE flour, salt, yeast, WHEAT gluten, malted BARLEY flour.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	May Contain
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	May Contain
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	May Contain
Walnuts :	May Contain
Cashew nuts :	May Contain
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	May Contain
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	Yes
Barley (and products thereof) :	Yes
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	-
Artificial Colours :	-
Artificial Flavourings :	-
Artificial Flavour Enhancers :	-
Artificial Preservatives :	-
Artificial Sweeteners :	-

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	Yes
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

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

Nutritional Information

Average Serving :	30.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,038.00 kJ
Energy per 100 G/ML :	245.00 kcal
Fat per 100 G/ML :	0.7 g
- of which Saturates per 100 G/ML :	0 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	49 g
- of which Sugars per 100 G/ML :	1.3 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	3.9 g
Protein per 100 G/ML :	8.7 g
Salt per 100 G/ML :	1.2 g
Sodium per 100 G\ML :	0.48 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	31.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	Yes
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Other Accreditation : N/A	
Intra Stat/Taric Code :	19059030
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?: Yes

Is shelf life testing undertaken?: Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Quarterly	<5000	50000	-	
Bacillus Cereus (cfu/g or ml)	Quarterly	<100	1000	-	
E. Coli (cfu/g or ml)	Quarterly	<10	100	-	
Moulds (cfu/g or ml)	Quarterly	<500	5000	-	
Moulds & Yeast (cfu/g or ml)	Quarterly	<500	5000	-	
Salmonella	Quarterly	<0	0	25g	
Staphylococcus Aureus (cfu/g or ml)	Quarterly	<100	1000	-	
Yeast (cfu/g or ml)	Quarterly	<500	5000	-	

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Dimensions Height (mm)	Every Batch	=40	35 to 45	-	
Dimensions Length (mm)	Every Batch	=550	525 to 575	-	
Dimensions Width (mm)	Every Batch	=65	55 to 75	-	