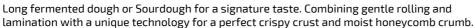


#### **Bridor**

#### 412850 - Fig Bread Loaf Parbaked

PARBAKED FIG BREAD LOAF 11.6 OZ x 26







#### \* Benefits

PARBAKED FIG BREAD LOAF 11.6 OZ x 26 Long fermented dough or Sourdough for a signature taste. Combining gentle rolling and lamination with a unique technology for a perfect crispy crust and moist honeycomb crumb.

Ingredients

NUTS, EGGS.

WHEAT FLOUR, WATER, DRIED FIGS, RYE FLOUR, SALT, YEAST, RICE FLOUR, WHEAT GLUTEN, MALTED WHEAT FLOUR. **CONTAINS: WHEAT. MAY** CONTAIN: MILK, SESAME, TREE

A Allergens

#### **Contains:**



#### Free From:









# **Nutrition Facts**

Servings per Container Serving size 50.0g (50g)

Amount per serving Calories

120

<u> </u>	120
%	Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	9%
Total Carbohydrate 26g	9%
Dietary Fiber 2g	7%
Total Sugars 4g	
Includes 0g Added Sugar	0%
Protein 4g	_
Vitamin D 0mcg	0%
Calcium 18mg	2%
Iron 0mg	0%
Potassium 0mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

a serving of food contributes to a daily diet. 2,000 calories

## Handling Suggestions

Shelf life cooked product: 24 hours Location shelf life cooked product: AMBIENT AIR
Freezer shelf life: 450 day(s)
Recommended shelf conditions cooked product:
Store at room temperature 68-78F (20-25 C) in a closed packaging avoiding humidity absorption.
Freezing recommendations:
Store in original packaging at stable recommended storage conditions.
Storage temperature of freezer:
Maintained freezer temperature between 10 F and -12 F (-12 C and -24 C).

#### Serving Suggestions

Great bread to slice for cheese and charcuterie boards, also Grab & Go option

### Prep & Cooking Suggestions

THAWING WHERE ROOM TEMPERATURE TIME 0-10 MIN TEMPERATURE 20C (68F) PROOFING HUMIDITY NOT REQUIRED

BAKING OVEN TYPE CONVECTION TIME 13-14 MIN TEMPERATURE 190C (374F)  $\,$ 

PRECAUTIONS COOKING MAY VARY ACCORDING TO OVEN MODEL Raw and Ready to bake products must be baked to reach an internal temperature of 77C (171F) for minimum 2 minutes.

# **Product Specifications**

Manufacturer
Bridor USA Inc.

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	41285	412850	03419280085428		26/11.6 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.67lb	18.92lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
23.2in	15.4in	9.5in	1.96ft3	5x8	293days	-5°F / -2°F





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#### Nutrition Analysis - By Measure

Calories	120	Total Fat	0g	Sodium	200mg
Protein	4	Trans Fats	0g	Calcium	18mg
Total Carbohydrates•••	26g	Saturated Fat	0g	Iron	0mg
Sugars	4g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

# Additional Images



