Bridor

406440 - Pochon Bread Loaf

PAR BAKED POCHON BREAD LOAFCrusty breads with an airy crumb symbolizing our expertise and French heritage. No artificial color or flavor – just the authentic deliciousness of artisan bread at your fingertips!



MARKETING

PAR BAKED POCHON BREAD LOAFCrusty breads with an airy crumb symbolizing our expertise and French heritage. No artificial color or flavor just the authentic deliciousness of artisan bread at your fingertips!

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
40644	03419280078772	16/15.9 OZ

Brand	Brand Owner	GPC Description
Bridor	Bridor USA Inc.	Bread (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
17.34 LBR	15.87 LBR	No	France	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
23.23 INH	15.35 INH	9.45 INH	1.95 FTQ	09x05	293 Days	-5 FAH / -2.5 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

9 Servings per container

Serving Size **48.0 GR**

Amount Per Serving

Calories **120**

	% Daily Value*
Total Fat 0.5 g	**1%**
Saturated Fat 0 g	**0%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 260 mg	**11%**
Total Carbohydrates 24 g	**9%**
Dietary Fiber 1 g	**4%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 5 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

Shelf life cooked product : 1 day(s) Location shelf life cooked product : AMBIENT AIRFreezer shelf life :365 day(s)Recommended shelf conditions cooked product :Store at room temperature 68-78°F (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).------

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - MC
- Peanuts - N
- Eggs - MC
- Tree - MC
- Soybean - N
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - MC
- Crustaceans - N
- Molluscs - N

INGREDIENTS

WHEAT FLOUR, WATER, SOURDOUGH (WHEAT FLOUR, WATER), DEHYDRATED LEAVEN (DEHYDRATED AND FERMENTED BUCKWHEAT FLOUR (BUCKWHEAT FLOUR, WATER ACTIVE WHEAT SOURDOUGH), DEVITALIZED WHEAT SOURDOUGH (WHEAT FLOUR, WATER, ACTIVE WHEAT SOURDOUGH)), SALT, WHEAT GLUTEN, MALTED WHEAT FLOUR, YEAST. CONTAINS: WHEAT . MAY CONTAIN: MILK, SESAME, TREE NUTS AND EGGS.

Bridor

406440 - Pochon Bread Loaf

PAR BAKED POCHON BREAD LOAFCrusty breads with an airy crumb symbolizing our expertise and French heritage. No artificial color or flavor – just the authentic deliciousness of artisan bread at your fingertips!

PREPARATION & COOKING SUGGESTIONS

THAWING WHERE ROOM TEMPERATURE TIME 10 MIN TEMPERATURE 20°C (68°F)PROOFING HUMIDITY NOT REQUIREDBAKING OVEN TYPE CONVECTION TIME 16-18 MIN TEMPERATURE 190°C (374°F)PRECAUTIONS COOKING MAY VARY ACCORDING TO OVEN MODELRaw and Ready to bake products must be baked to reach aninternal temperature of 77ºC (171ºF) for minimum 2 minutes.

SERVING SUGGESTIONS

Bread service to slice, grab&go

MORE INFORMATION