33074 07 August 2025 07 August 2025 000e7dcdbce84e0ab36911a6bb637b01



Supplier's Product Code :

33074

Supplier: Bridor

ZA de l'Olivet

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# 100 x Assortment of Diamond Roll 55g

Short Product Name: MIX LOSANGE BREADS

Product Description: 25 Plain Diamond Roll 55g 25 Cereal Diamond Roll 55g 25 Poppy Seeds Diamond Roll 55g 25 Sesame Seeds Diamond Roll 55g

#### **General Information**

		Servon-Sur-Vilaine
Food/Drink :	Food	
Product Category :	Frozen	35530 France
Generic Product Type :		P: 00332 99 00 11 67

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	3419280021426	Outer Case Length :	590 mm
Packaging Type Description :		Outer Case Width :	390 mm
Total Quantity of Inner Units in Outer Case :	100 Units	Outer Case Height :	215 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	6.17 kg
	Product Net Weight :	5.50 kg	
Pallet Information			
Quantity of Cases Per Pallet Layer :	4 Cases	Pallet Height :	2.09 MTR
Quantity of Layers Per Pallet :	9 Layers	Pallet Gross Weight :	250.08 kg
Quantity of Cases Per Pallet :	36 Cases		
Logistical Information			
Shelf Life from Time of Production :	450 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	243 Days	Delivery Lead Time :	7 Days
Waste Packaging Weight - Outer	Case		
Glass :	Not specified.	Aluminium :	Not specified.
Plastic :	Not specified.	Steel :	Not specified.
Percentage Recycled Plastic :	Not specified.	Other :	Not specified.
Paper/Board :	Not specified.	Wood :	Not specified.

## Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.
Paper/Board :	Not specified.
Percentage Recycled Plastic :	Not specified.

### Other Information

Supplier Comments : MOQ 1 mixed pallet

Fibre Based Composite :	Not specified.
Wood Total :	Not specified.
Is Pallet Returnable? :	No

# INNER PRODUCT

## Origin Information

Product Country of Origin/Place of Provenance :

France

## 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 :	135 mm
Inner Unit Height :	40 mm
Inner Unit Width :	65 mm
Inner Product Weight :	55.00 g
Inner Product Weight Units :	g

Weight/Volume :

Additional Origin Details :

N/A

Not specified.

### Handling Information

#### Directions For Use :

Defrosting approximately 0-10 min at room temperature Preheating oven 230°C Baking (in ventilated oven) approximately 7-9 min at 190-200°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.

#### Storage Instructions :

Storage Instructions : 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 baking: At ambient temperature : 24 hours for organoleptic reasons ; 48 hours for food safety reasons. Maximum preservation after baking is 48 hours.

### **Dietary Information**

#### Ingredients :

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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) :	Yes
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 :	May Contain
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) :	May Contain
Barley (and products thereof) :	May Contain
Oats (and products thereof) :	May Contain
Spelt (and products thereof) :	Yes
Kamut (and products thereof) :	Yes
Gluten content <20ppm:	-
Hydrogenated Vegetable Oil/Fat :	-
Palm Oil :	-
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 a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar):	-

Allergen Statement :

May contain traces of: milk, nuts, eggs.

### Nutritional Information

Average Serving :	Not specified.
Count per 100g :	1.8 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,086.00 kJ
Energy per 100 G/ML :	257.00 kcal
Fat per 100 G/ML :	2.1 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 :	1.2 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML :	3.4 g
Protein per 100 G/ML :	8.7 g
Salt per 100 G/ML :	1.2 g
Sodium per 100 G\ML:	0.47 g

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.

# Waste Packaging Weight - Inner Unit

Glass :	Not specified.	Aluminium :	Not specified.
Plastic :	Not specified.	Steel :	Not specified.
Percentage Recycled Plastic :	Not specified.	Other :	Not specified.
Paper/Board :	Not specified.	Wood :	Not specified.

## 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

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

Other Accreditation : N/A	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	19059030
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	-
Salmonella	Quarterly	=0	0	-
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 Length (mm)	Every Batch	=135	120 to 150	-
Dimensions Thickness (mm)	Every Batch	=65	55 to 75	-
Dimensions Width (mm)	Every Batch	=40	35 to 45	-