


# PRODUCT DATA SHEET

Bread 430g		
A Parisian bread, a must in any bakery's assortment.		
<b>302473</b>	Product image (non contractual)	Consumer packaging
		

Internal product code	302473	Status	Frozen
Trade name	Bread 430g	Minimum durability date	9 months
Legal name	Frozen pre-baked bread	Invoice nomenclature	PAIN 430g PREC MTL X18 56cm
Customs nomenclature	1905903000	Additional information	
Product manufactured in	France	Channel	

## LIST OF INGREDIENTS (product as sold) The major European allergens are indicated in capital letters.

WHEAT flour (origin France), water, yeast, salt, WHEAT GLUTEN, malted WHEAT flour, deactivated yeast, flour treatment agent [ascorbic acid E300].

Percentage of butter in the dough

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Possible traces of European allergens

Milk  
A05 production site : milk

No GMOs, in accordance with EC regulations 1829 and 1830/2003.. No ionising treatment.

## NUTRITIONAL VALUES /100g (as sold)

Energy (KJ)	1053	Sodium (mg)	460
Energy (Kcal)	248	Calcium (mg)	20
Fats (g)	1	Potassium (mg)	125,2
of which saturated fatty acids (g)	0,2	Iron (mg)	0,8
Carbohydrates (g)	51	Vit A (mg)	<0,3
of which sugars (g)	2,6	Vit D (mg)	<0,3
Dietary fibres (g)	2,2	Trans fatty acids (g)	<0,1
Proteins (g)	7,8	Cholesterol (mg)	<2
Salt (g)	1,15		

## CLAIMS

The product complies with the following claims: Vegetarian / Palm-free

## STORAGE CONDITIONS

Store at negative temperature: -18°C. Do not refreeze a thawed product.

### ADVICE ON IMPLEMENTATION

Preheat oven to 230°C / Tray preparation (40x60 cm) : 4 breads per baking tray covered with a sheet of baking paper / Bake for 22-24 min at 190°C / Closed oven / Rest time after baking : 30 min.  
Recommendations for preparation may vary depending on the equipment used and how full the oven is. Using steam: advice on preparing with steam is available from our teams.

### PRODUCT DIMENSIONS (product as sold)

Length (cm)	Width (cm)	Circumference (cm)	Diameter (cm)	Height (cm)
57 +/-2		21 +/-1,5		

### LOGISTICAL DATA

	EAN	Length (cm)	Width (cm)	Height (cm)	Gross weight (Kg)	Net weight (Kg)	Number of CSU's	Number of pieces
HDPE Bag		/	/	/	7,79	7,74	/	18
Cardboard	3248280001455	59,8	39,3	23,5	8,4	7,74	1	18
Europe pallet	3248288002799	120	80	203	291	247,7	32	576

Number of boxes per layer	4	Number of layers per pallet	8	Number of boxes per pallet	32
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Microbiological characteristics	Target values	Tolerances
Escherichia coli	<10/g	<100/g
Staphylococcus aureus	<100/g	<1000/g
Listeria monocytogenes	Absent / 25g	<10/g
Salmonella	Absent / 25g	/

### Packaging characteristics

Cardboard	Bag	Label	Adhesive tape	Blister	Link
PAP 20	HDPE 2	PAP 22	PP 5		

Product complies with French and European regulations. Version : 1 Date : 03/01/2024