

HALF LOAVES

STEP-BY-STEP INSTRUCTIONS GUIDE



North America Retail
FOODSERVICE
Bakery | Deli | Produce | Wholesale

This variation can be made with the following products:

- Long French Bread
- Sourdough Bread
- French/Italian Bread
- Wheat French

01 Prepare

- Depending on product, place 6-8 loaves on lined sheet pan prepared with nonstick spray.



02 Mist

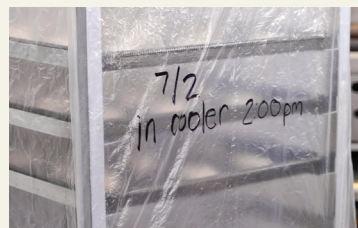


- Mist frozen dough with water.
- Place pan on rack to hold overnight cooler.



03 Cover

- Cover rack with a labeled rack cover.
- Include:
 - Date/Time in Cooler
 - Min 16 hr
 - Time Pulled
- Place covered rack in cooler for 16-24 hrs.



04 Create

- Remove rack from cooler.
- Immediately take one loaf and cut into 2 equal loaves across the center.
- Place 6 loaves on perforated sheet pan or 8 loaves on a channel pan
- Mist dough with water.
- Allow to floor proof 60-90 minutes. When dough reaches the top of proof tool, the loaves are ready to bake.



05 Score



- **Mist** loaves lightly with water
- Immediately prior to placing in oven, use a scoring knife to make 2 - 1/2" angled cuts or 1 - 1/2" cut the length of the loaf.



06 Bake

- Place rack in oven, bake at 350F with 20 sec steam for 20-23 minutes or until golden brown.



07 Package

- Once product is cool (45mins-60mins), package as a sell unit.
- Label product with printed labels.

Adhere to Store-specific Requirements for Packaging and Labelling.



PRODUCT EXPECTATION



CHANGING THE PROCESS CAN RESULT IN POOR QUALITY PRODUCT AND DISSATISFIED CUSTOMERS.