

# SEASONED BREADS



North America Retail  
**FOODSERVICE**  
Bakery | Deli | Produce | Wholesale

## STEP-BY-STEP INSTRUCTIONS GUIDE

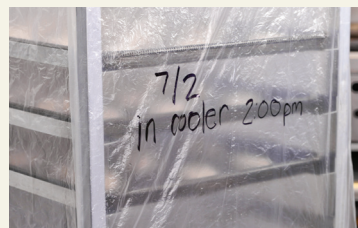
### 01 Prepare

- Place 4 loaves per channel pan on each of 4 channels on a prepared pan with nonstick pan spray.
- For Italian Bread, Place 3 loaves on prepared screen pan with nonstick pan spray.



### 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.



### 02 Mist

- **Mist** frozen dough with water.
- Place on a 10 shelf baking rack.



### 05 Score

- **Mist** loaves lightly with water.
- Immediately prior to placing in the oven, use a scoring knife to make 4 - 1/2" deep angled cuts as shown in picture.
- Italian Bread is Pre-Scored - DO NOT RESCORE



### 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.