SEASONED BREADS

STEP-BY-STEP INSTRUCTIONS GUIDE

This variation can be made with the following products:

- French/Italian Bread
- · Wheat French Bread

North America Retail **FOODSERVICE**

Bakery | Deli | Produce | Wholesale

- Sourdough Bread
- Italian Bread

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.



02 Mist

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





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 Season

- Remove rack from cooler.
- Mist dough with water Immediately dip loaves into desired seasoning and place onto channel pan or perforated sheet pan.
- Allow to floor proof 90-120 minutes.
- After 60 minutes, test with proof tool.
- If dough does not touch the top of proof tool, continue to floor proof.
- When dough touches top of proof tool, the loaves are ready to bake.



05 Score

- Mist loaves lightly with water.
- Immediately prior to placing in the oven, use a scoring knife to make 4 – ½" 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.