

PAR-BAKED HANDLING GUIDE

Partially baked breads are baked 85% and flash-frozen.

For best results, place bread from **freezer to 410°F oven**, and refer to the bake times on the product page. (Do not thaw)

If product is already thawed follow same procedure and reduce bake time in half.

- Bake times are used as guidelines to obtain a golden crust, however, crust development is up to the discretion of the customer

LESS > **REDUCE**
CRUSTY *bake time slightly*

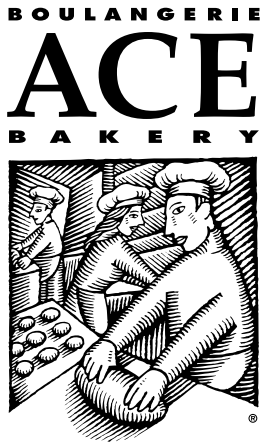
MORE > **INCREASE**
CRUSTY *bake time slightly*

**LET BREADS COOL 20 MINUTES
BEFORE CUTTING OR SERVING.**

Do not store or thaw ACE product in the refrigerator as this dries out the crust

*To refresh the crust, place product in hot oven for 1–2 minutes.
Once baked, store in paper bag to maintain crust.
Any leftover bread should be discarded*

For more information, please contact
800 443 7929 • ACEBakery.com



THAW & SERVE HANDLING GUIDE

Thaw & Serve (T&S) breads are baked 100% and flash-frozen.

PRE-PACKAGED PRODUCT

- Remove package from case
- Thaw product in bag lying flat
- Product can last up to 2 days once thawed (recommended to thaw only amount of product needed)

NON-PACKAGED PRODUCT

- Thaw only
- Refresh crust in 410°F oven for 30 – 60 seconds to activate the moisture in the bread

DO NOT STORE OR THAW ACE PRODUCT IN THE REFRIGERATOR AS THIS DRIES OUT THE CRUST

*To refresh the crust, place product in hot oven for 1 – 2 minutes.
Once baked, store in paper bag to maintain crust.
Any leftover bread should be discarded*

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