



LARGE CHEESE BREAD



PRODUCT INFORMATION



Thawing time:
45 minutes at room
temperature or 24
hour in refrigerator



Baking temperature
375°F regular oven
275°F convection oven



Baking time:
20–25 mins



Package:
50 units



Net Weight:
18.5 lbs



Packaging type:
Cardboard box, laminated
cardboard, plastic film.

BAKING INSTRUCTIONS



Step 1

Cover baking sheet with pan
liner and place each
individual frozen cheese bread
on pan liner, leaving a space
of 2in between each one.



Step 2

Let thaw and rise in proofer
at 60% relative humidity and
90F temp. for 45 minutes or
until product doubles in size.



Step 3

Remove from proofer and let dry
for 2–3 minutes, gently apply an
egg wash and sprinkle the cheese
provided in the box.



Step 4

Pre-heat oven at 375°F,
275°F if using a
convection oven.



Step 5

Once the oven has reached the
desired temperature, place the
tray(s) with product in the oven
using oven mitts and bake for
20–25 mins or until golden brown.



Step 6

When product reaches desired
color, remove the product
from oven immediately
wearing oven mitts.



Step 7

Let product cool for 5
minutes before putting
on selling shelf.

