



QUESIPAN / SMALL CHEESE BREAD



PRODUCT INFORMATION



Thawing time:
45 minutes of room
temperature or a maximum
of 24 hours refrigerated



Floor time:
375°F standard oven
275°F conventional oven



Baking time:
20 - 25 mins



Packaging type:
Food service

BAKING INSTRUCTIONS



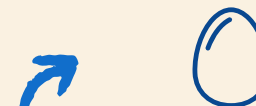
Step 1

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



Step 2

Left thaw and rise in
proofers at 90% relative
humidity and 90°F temp.
for 45 minutes until
product doubles in size.



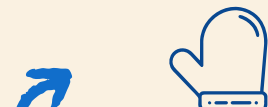
Step 3

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
wearing oven mitts



Step 7

Let product cool for 5
minutes before putting
on selling shelf or cool
to room temperature
before bagging.

