




BAKING INSTRUCTIONS

GUAVA BREAD RING ROSCON DE GUAYABA




Baking Instructions


Thawing time:	45 minutes at room temperature or 24 hour in refrigerator
Baking temp.	375 F regular oven
	275 F convection oven
Baking time :	20-25 mins.
Units per case:	15 units
Net Weight:	16.5 lbs
Packaging Type:	Cardboard box laminated cardboard , plastic film.




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




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




Remove from proofer and let dry for 2-3 minutes. Gently apply an egg wash and sprinkle sugar.



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



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



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



Let product cool for 5 minutes before putting on selling shelf

Product information

ITEM #	DESCRIPTION
	GUAVA BREAD RING