




## LARGE CHEESE BREAD




## Baking Instructions

<b>Thawing time:</b>	45 minutes at room temperature or 24 hour in refrigerator
<b>Baking temp.</b>	375 F regular oven
	275 F convection oven
<b>Baking time :</b>	20-25 mins.
<b>Units per case:</b>	50 units
<b>Net Weight:</b>	18.5 lbs
<b>Packaging Type:</b>	Cardboard box laminated cardboard , plastic film.


## BAKING INSTRUCTIONS




Cover baking sheet with pan liner and place each individual frozen cheese bread 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 the cheese provided in the box.



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 product in the oven using oven mitts and bake for 20-25 mins or until golden brown



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



Let product cool for 5 minutes before putting on selling shelf

## Product information

ITEM #	DESCRIPTION
	LARGE CHEESE BREAD