



GUAVA BREAD RING



PRODUCT INFORMATION

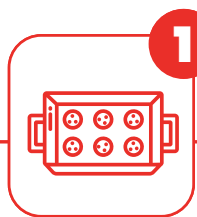
Thawing time:
45 minutes of room temperature
o a maximum of 24 hours refrigerated

Temperature:
375°F standard oven
275°F conventional oven

Baking time: 20 - 25mins

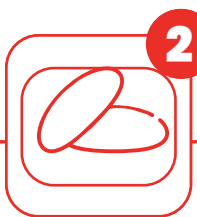
Packaging type: Food service

Baking Instructions



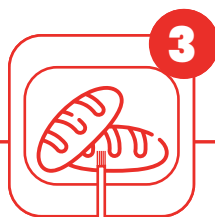
Step 1

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



Step 2

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



Step 3

Remove from proofer and let dry for 2-3 minutes, gently apply an egg wash and sprinkle sugar on top of each bread ring.



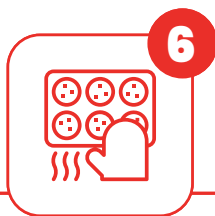
Step 4

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.



Paso 6

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



Paso 7

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

*Time and temperature parameters are indicative and may vary depending on your oven.

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