



LARGE CHEESE BREAD



PRODUCT INFORMATION

Thawing time:

45 minutes of room temperature
o a maximum of 48 hours refrigerated

Floor time:

400°F conventional oven
300°F standard oven

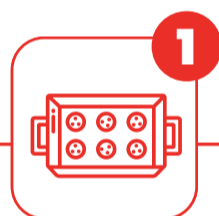
Baking time: 23 - 27 mins

Package: 100 units

Net Weight: 16.5 lbs

Packaging type: Cardboard box,
w/ paper liner

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

Left thaw and rise in proofer at 60% 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 the cheese provided in the box.



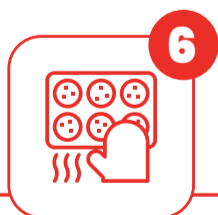
Step 4

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.



Paso 6

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



Paso 7

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

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

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