



# PANDEBONO GUAYABA



## 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 - 25 mins

**Package:** 50 units

**Net Weight:** 8 lbs

**Packaging type:** Cardboard box, plastic film,  
laminated cardboard

## Baking Instructions



### Step 1

Use parchment paper and place frozen pieces on the tray, separated one from each other 2". Let thaw before baking.

### Step 2

Pre-heat oven at 400°F,  
\*300°F if using a convection oven.

### Step 3

Once the oven has reached the desired °F degrees, place the tray(s) of product in the oven using oven mitts. And bake for 23-27 mins or until golden brown.

### Step 4

Retirar del horno tomando las precauciones para no quemarse.

### Paso 5

When product reaches desired color, remove the product immediately wearing an oven mitt. Let product cool off 5 minutes before putting in selling shelf.

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

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