

Coney Rolls

PRODUCT BOX



New and improved Coney Rolls.

PANNING



Remove product from the box and place on greased or perforated pans. Cover with plastic sheet or plastic trolley cover. Plastic sheet prevents rolls from skinning.

DEFROST



Defrost at ambient until soft or overnight in the fridge covered with a plastic trolley cover. In the morning remove from the fridge and make sure it is at room temperature before you put it into the prover.

PROVE



Once rolls are soft, place in the prover at 40 degrees heat and 80 humidity for 45 – 50 minutes. N.B. Proving time may be adjusted to reach desired volume.

PREHEAT



Preheat oven to 240 degrees prior to baking.

BAKE



Bake at 240 degrees with 15 seconds steam and close damper. After 5 minutes open damper and reduce temperature to 200 degrees and bake for another 5 minutes.

FINISHED PRODUCT



Finished product ready to be served.

Trouble Shooting

1. Do not bake from frozen.
2. Do not defrost in the prover.
3. Make sure oven is at right temperature before baking.
4. Ensure it is soft before proving as it will result in good product quality.

Improved Product

- Best in class and phenomenal taste.
- Complete frozen buns.
- Baking made easy.
- Reduced processing time.
- Quality, cost & portion control.
- No need for any mixing.
- Shorter baking time to fill shelves faster.

PRODUCT
Coney Rolls

PROD CODE
100601065

BARCODE
6009669130138

PACK SIZE
70g x 150

Goosebumps baking instructions is a guideline to prepare the product.



Scan this code to watch the "how to make" video.