

# CHRISTMAS FRUIT MINCE PIES

*This Christmas season treat your customers to freshly baked mince pies daily. No need to defrost. Just bake, decorate, cool and merchandise.*

SUPPLIER & CONTACT DETAILS	PRODUCT NAME	PRODUCT CODE
Zibo Containers (Pty) Ltd    www.zibo.za	Small tart x 6	T356



PRODUCT	BARCODE	PROD CODE	PACK SIZE
Fruit mince pies - deep	600966913 1005	550103056	56 g x 120

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FROZEN CONVENIENCE



# CHRISTMAS FRUIT MINCE PIES

## BAKING INSTRUCTIONS



1. Preheat oven to  $\pm 200^{\circ}\text{C}$ .
2. Place frozen festive fruit mince pies on a perforated pan; 5x10 per pan.



3. Push trolley into preheated oven  $\pm 200^{\circ}\text{C}$ .



4. Bake from frozen for 22 to 25 minutes, or defrosted  $\pm 20$  minutes. Reduce baking temperature to  $180^{\circ}\text{C}$ , open damper.



5. Remove from oven and sprinkle with castor sugar immediately.



6. Allow to cool before merchandising.

### TROUBLE SHOOTING

1. Ensure product has cooled completely before packaging, otherwise it can reduce baked shelf life and cause the product to become mouldy.
2. Do not keep baked mince pies in the refrigerator as this will cause the pastry to become soft and create additional moisture in the filling and the risk of mould growth when moved to ambient, thus reducing the baked shelf life of the product.

### Storage & handling

Store and transport at or below  $-18^{\circ}\text{C}$  to  $-20^{\circ}\text{C}$ .