



**NEW
IMPROVED
RECIPE**

French Loaf

PRODUCT BOX



New and improved French Loafs.

PANNING



Remove product from the box and place on greased or perforated pans. Cover with plastic sheet or plastic trolley cover. Plastic sheet prevent French Loaves 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 French loaves are soft, place in the prover at 40 degrees and 80 humidity.

SCORE



Score/cut after 25 minutes of proving and place back in prover for an additional 20 -25 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 second steam and close damper for 7 minutes. After 7 minutes reduce temperature to 200 degrees, open the damper and bake for another 8 minutes.

FINISHED PRODUCT



Finished product ready to be served.

Improved Product

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

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.



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

PRODUCT French Loaf	PROD CODE 50301250	BARCODE 6009669130015	PACK SIZE 250g x 40	Goosebumps baking instructions is a guideline to prepare the product.
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