

Floured Bap

How do I get the best quality from my rolls?

Did you know?

Storing buns in a chilled environment will speed up the staling rate!

Top Tip!

Toasting the cut surface refreshes the bun.



Top Tip!

Avoid defrosting and re-freezing the products. Doing so reduces the freshness.

Did you know?

Defrosting whole cases of product at once leads to flat and misshapen products!

Step 1

Retrieve the case from the freezer and remove the required amount of products. Close the outer case and return to freezer.

Step 2

Defrost products in their packaging on a flat surface or tray at an ambient temperature – avoid defrosting whole cases without decanting.

Step 3

Defrost products for 1 hour before use