



Cellone's Italian Bread Co. Frozen Thaw and Serve Handling Instructions

Choose the following storage suggestions to maintain optimal results:

- At room temperature: 4 – 6 days
- Refrigerated: 7 – 10 days
- Frozen: 6 months

Choose the following options per your requirements:

- Custom-made in-house formulations or your own recipe.
- Special natural fermentation incorporated into the flavor profile.
- Natural shelf-life enhancements for special situations.

Advantages to using Cellone's par-baked and fully-baked products:

- Minimize labor and costs
- Adaptable baking methods
- Accurate inventory, minimizing costs
- Consistency of product

Handling instructions:

- Thaw product in original bakery bag at room temperature for 3 – 4 hours or under refrigeration overnight.
- Make sure to close bakery bag on any unused product, so as not to dry it out.
- Preheat oven to your specifications.
- Product can be baked/ heated on a solid pizza stone, in pans or on baking screens.

Temperature settings:

- Convection Oven 350-400°F
- Conventional Oven 375-425°F
- Conveyor Oven 375-450°F
- Pizza Deck Oven 450-500°F