

HANDLE *with care.*
SERVE *with pride.*



BUNS HANDLING INSTRUCTIONS

Keep all products fully frozen until time of use. Do not refreeze.
Never thaw or store products in the fridge – this dries out the product.

T H A W & S E R V E

(Soft Crusted Products – Burger Buns and Sliced Breads)

THAWING

In a temperate area, remove desired quantity from case and lay on a flat surface with crowns up to prevent product from getting crushed. Most products take approximately 1-2 hours. Allow 3-4 hours for larger buns. Product should never be stored in the refrigerator.

BAKING/HEATING

Serve after thawing.

SERVING

Be sure product is completely thawed through before serving.

STORING

Keep fully covered or in poly bags to maintain soft crust.

S H E L F L I F E C O N S I D E R A T I O N S



ACE® CRAFT BRIOCHE BUN

- Most contain natural ingredients that extend shelf life
- 24-hour shelf life is optimal, but products can last up to 3 days if kept in poly bags
- Refreshing bake or toast is recommended on day 3

