

Bread Product Guide: Preparation, Storage and Shelf Life

Frozen Product	Preparation – Use one of these methods:
Pan bread	<ul style="list-style-type: none"> • Pan bread is best when heated in an oven. • Slice the bread and wrap in aluminum foil. • Place in a pre-heated oven 325°F (163°C) for 15 minutes.
Crusty bread	<ul style="list-style-type: none"> • Thaw at room temperature. • Thaw in microwave for 15 seconds. • Place in a preheated oven at 325°F (160°C) for 5 minutes.
Rye bread	<ul style="list-style-type: none"> • Thaw at room temperature. • Thaw in microwave for 15 seconds. • Place in a preheated oven at 325°F (160°C) for 5 minutes.
Rolls	<ul style="list-style-type: none"> • Thaw at room temperature. • Thaw in microwave for 15 seconds. • Place in a preheated oven at 325°F (160°C) for 5 minutes.

Finished Product	Storage	Finished Product	Shelf Life
Pan bread	Store at room temperature or freeze.	Pan bread	48 hours packaged; 24 hours unpackaged
Crusty bread	Store at room temperature in paper or perforated plastic, or freeze.	Crusty bread	24 hours packaged; 8 hours unpackaged
Rye bread	Store at room temperature or freeze.	Rye bread	24 hours packaged; 8 hours unpackaged
Rolls	Store at room temperature or freeze.	Rolls	24 hours unpackaged, 48 hours if packaged immediately after cooking

