

Parpan

From Our Oven to Yours

STORAGE GUIDELINES

Keep frozen until ready to use.

Our breads maintain peak quality for up to 150 days when stored at 0 °F or below.

Once thawed, use within 3 days. Do not refreeze after thawing.

THAWING INSTRUCTIONS

Remove the desired quantity from the freezer and keep in its bag or wrap.

Thaw at room temperature for 1-2 hours, or overnight in the refrigerator.

Once thawed, finish in the oven following the directions below.

Tip: For soft rolls or buns, thaw before baking. For crispier crusts, bake directly from frozen.

FINISHING / HEATING INSTRUCTIONS

If Thawed

- Buns / Rolls - 350 °F for 3-5 minutes
- Loaves - 350 °F for 8-10 minutes
- Baguettes - 375 °F for 6-8 minutes

If Frozen

- Buns / Rolls - 350 °F for 8-10 minutes
- Loaves - 350 °F for 12-15 minutes
- Baguettes - 375 °F for 10-12 minutes

For extra crispness, bake directly on a tray or oven rack – no steam needed.

SERVING TIP

Allow bread to rest 5 minutes after baking before slicing or serving.

Enjoy the aroma, texture, and flavor – just like fresh-baked.