
















# BAKING TECHNIQUES

Par Bake Bread <sup>PB</sup>		 Thawing	 Baking	 Cooling
Baguette	275-290g	10-15min	12-14min/190-200°C	15min
	60-100g	10-15min	8-10min/190-200°C	15min
Ciabatta	95-120g	10-15min	10-12min/180-190°C	15min
Focaccia	200g	10-15min	10-12min/180-190°C	15min
Bread Roll	30-35g	10-15min	6-8min/180-190°C	15min
	210g	10-15min	10-12min/180-190°C	15min

Fully Baked Bread <sup>FB</sup>		 Thawing	 Baking	 Cooling
Loaf	450-650g	20-30min	4-5min in 210 to get an extra crunchy crust	15min
Sourdough	450-900g	40-60min	4-5min in 210 to get an extra crunchy crust	15min
Sliced Bread	1100-1200g	1h	-	15min
Bun	80-150g	20-30min	-	15min
Brioche	30-80g	20-40min	-	15min
	450g	40-60min	-	15min
Focaccia	2000g	1h	-	15min




Ready to Bake Viennese Pastries <sup>RTB</sup>		 Thawing	 Baking	 Cooling
Croissant	30-150g	25-35min	13-18min/165-170°C	5min
BB Croissant	30-90g	25-35min	13-18min/165-170°C	5min
Premium Croissant	30-35g	25-35min	13-18min/165-170°C	5min
Speciality Viennese (Kiri)	70-120g	25-35min	13-18min/165-170°C	5min
Danish	35-100g	25-35min	13-18min/165-170°C	5min
Twist	120g	20-25min	15-18min/165-170°C	5min

Par Bake Savory Snack <sup>PB</sup>		 Thawing	 Baking	 Cooling
Pizza	65-300g	15-25min	3-5min/180-190°C	5min
Manakish	55g	15-25min	3-5min/180-190°C	5min




Ready to Bake Savory Snack <sup>RTB</sup>		 Thawing	 Baking	 Cooling
Puff	120-130g	45-55min	18-20min/180-190°C	5min
Speciality Puff (Kiri)	80-120g	45-55min	18-20min/165-170°C	5min

Fully Baked Savory Snack <sup>FB</sup>		 Thawing	 Baking	 Cooling
Pies	190g	30-35min	1-2min microwave	5min
Quiche	140g	30-35min	1-2min microwave	5min
Rolls	110-120g	15-25min	2min microwave	5min

Thaw & Serve Dessert <sup>T&amp;S</sup>		 Thawing	 Baking	 Cooling
Premium Cakes	100-2000g	3 hrs in Chiller	-	-
Portion Desserts	16-130g	3 hrs in Chiller	-	-

Thaw & Serve American Product <sup>T&amp;S</sup>		 Thawing	 Baking	 Cooling
Muffin	15-135g	1-2 hrs in Chiller	-	-
Donut	28-70g	20-60min	-	-

Ready to Bake American Product <sup>RTB</sup>		 Thawing	 Baking	 Cooling
Cookies	25-50g	20-60min	12min/150°C	-

Semi - Prepared		 Thawing	 Baking	 Cooling
Dough	90-140g	30-40min in Chiller/5°C	-	-
	5000g	3 hrs in Chiller/5°C	-	-
Frosting	1000-1200g	3 hrs in Chiller/5°C	-	-
Pasty Shell	6-25g	15-30min in Chiller/5°C	-	-

## Tips:

- Pre heat the oven to the required baking temperature then place the product in oven.
- For Viennese pastries & Savory snacks line the product on a baking paper on a tray before placing in oven.
- Baking temperature and time might vary depending on your oven type.