

Part Baked Vs Fully Baked Baguettes

Part Baked

Freshness

A warm baguette brings a sense of freshness and adds to the eating experience

Range

Allows a greater range of products to be stocked.



Did you know?

Defrosting whole cases of product at once leads to flat and misshapen products!

Fully Baked

Simplicity

Supports a simple operation – Just thaw & serve

Convenience

Brings a fresh baguette to areas without oven capability



Waste Control

With a short defrost, there is limited unnecessary wastage.