

Thaw & Serve Baguettes

How do I get the best quality from my baguette?

Did you know?

The longer you leave the baguette out the more the moisture migrates from crumb to crust – this makes the baguette feel 'leathery'

Top Tip!

For best results – consume within four hours of defrost.



Top Tip!

Even our fully baked products can be re-heated to provide a fresh feel baguette! Bake in a preheated oven @ 200°C for 3 minutes.

Did you know?

Prolonged storage at ambient storage leads to moisture loss. Try to plan production to limit storage at ambient temperatures – defrosting little and often will lead to the best possible quality.

Step 1

Retrieve the case from the freezer and remove the required amount of products. Cover the remaining products with the internal packaging, close the outer case and return to freezer.

Step 2

Defrost products on a flat surface or fluted tray at an ambient temperature – avoid defrosting whole cases without decanting.

Step 3

Defrost products for 1 hour before use

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