



HOW TO CARE FOR YOUR GRANOLA!

All our granola is freshly baked and we do everything to avoid the issue of softening. There are no preservatives or any “artificial substances” that will keep our granola crisp through extreme temperatures and humidity, as these will cause our crispy granola to slightly soften. With each batch being 70% thick oats, the fiber and high oats content absorb humidity if exposed to either of these and may feel “stale” to the bite. Every changing season (or if an oven needs calibrating) we go through baking adjustments. Even one minute will make a difference in the crispy “snap” but when we have thousands of pieces baking, we sometimes don’t know until it’s packaged and opened if part of a batch got a minute of too much humid air or needed another minute in oven or a temperature adjustment. Also, if the granola bags are transported in extreme heat, especially the smaller sample bags, the fruit or chips inside may omit even slightest moisture in high heat environments, causing the thick oats to absorb the moisture. If this happens, the texture might be softer, slightly chewy, rather than crisp. A pop in the oven should resolve this, if you wish. It’s a complex process we’re not sure how to avoid while keeping our products natural.

Our granola doesn't require refrigeration or freezing, but it's best to keep away from direct sun, heat and humidity. If your granola does become a bit softer, you can crisp again by placing on a cookie sheet in a 300-350°oven for a minute or two (depending on oven type) and let cool to test. If you wish it more crisp, repeat process to your desired crispiness. Do not walk away during a re-bake, as it literally may only take a minute. Keep bags zip-sealed after each use and they should stay crisp. As always, feel free to contact us!

Thank you again for your purchase!

Email: info@MentoringGardens.com

Voice/Text (815)258-6821

Also find this note at: www.MentoringGardens.com