

# Post Pick-Up Care:

## Artisan Bread:

Store >40°F in micro-perforated plastic bag OR MOD Kitchen storage bag (5-7days).

Store <40°F in airtight container/sealed bag (7-10days).

Freeze (<32°F) in plastic wrap and sealed bag (up to 30days).

Thaw at room temperature overnight.

*NOT NECESSARY, but some like to crisp up an uncut artisan loaf before serving for a family meal or event.*

*To "REFRESH" preheat oven to 400°F. quickly run the loaf under cool running water (or spritz with spray bottle) to lightly dampen the crust then place the loaf in the preheated oven for just a few minutes until the crust is crisp again (5-7min watching carefully!)*

## Bagels/English Muffins/ Sandwich Loaf/Enriched Breads:

Store >40°F in micro-perforated plastic bag OR MOD Kitchen storage bag (5-7days).

Store <40°F in airtight container/sealed bag (7-10days).

Freeze (<32°F) in plastic wrap and sealed bag (up to 30days).

Thaw at room temperature overnight.

*\*Refrigeration is recommended for Challah*

## Pretzels:

Store <40°F in airtight container (10-14days)

Freeze in airtight container (up to 30days)

Reheat: Air Fryer/Conventional

Oven/Microwave (30seconds)

## Cinnamon Rolls, Scones, Pie:

Store >40°F in airtight container (3-5days)

Store <40°F in airtight container (7-10days)

Freeze (<32°F) in airtight container (up to 30days)

Thaw at room temperature or microwave oven (30seconds-1min)

Reheat: Air Fryer/Conventional Oven/Microwave

*\*Room temperature storage is recommended*

## Cream Cheese Icing:

Store <40°F (up to 5days)