



# PIZZA BAGUETTE BAKERY:

## MANUAL

PROCEDURES FOR STORAGE, DEFROSTING,  
HEATING AND SERVING PRODUCTS.

OUR PIZZA BAGUETTE IS NOT ONLY PERFECTLY BAKED AND SURPRISINGLY CRUNCHY BUT ALSO FULL OF HIGH QUALITY ADDITIVES AND INTERESTING WAY OF SERVING. IT'S OUR NATIONAL CULINARY TREASURE WITH A BRAND NEW QUALITY FOR NEXT GENERATION OF POLISH FOOD – LOVERS.

### EXEMPLARY CONVERSATION WITH A CLIENT

... STAFF

WHICH MIXTURE OF SPICES  
WOULD YOU LIKE TO TRY?

... CLIENT

THANK YOU, I'D RATHER  
USE SOME KETCHUP

... STAFF

I CAN ASSURE YOU THAT THIS  
PRODUCT IS SO TASTY THAT IT'S  
A PITY TO SPOIL IT WITH A  
KETCHUP. MAYBE THAT ONE  
TIME YOU WILL TRY IT WITH  
THE SPICES?

1



### PRESERVATION



-18 °C

Preserve Pizza Baguette in the freezer at a temperature of not less than minus 18 °C.



2



### DEFROSTING



0 - 6°C

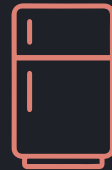


Defrost under refrigeration conditions (fridge) at a temperature between 0 to 6 °C, in the foil package. It is forbidden to stack the product.



8h

Defrosting time under refrigeration conditions should take up to 8 hours.



Refreezing of the previously thawed products is not allowed.



3



### STORAGE



MAX.  
72h



Products must be storage under refrigeration conditions not longer than 72 hours from the moment of defrosting. Each product should be marked with a date and the time of defrosting.



After defrosting, the product should be stored in the fridge, in the original foil package in order to keep it fresh and tasty.



4



### HEATING



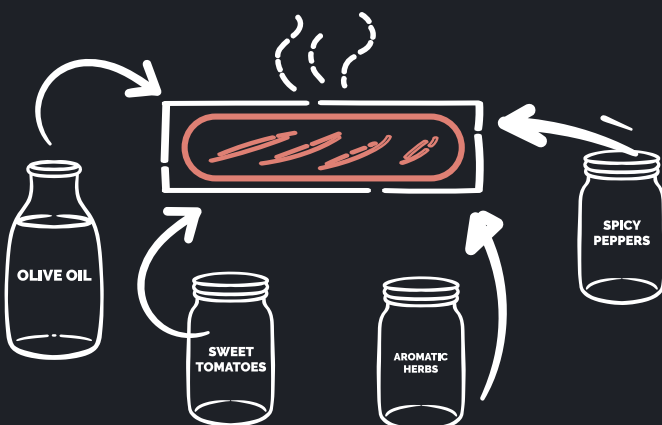
CORRECT  
TIME/PROGRAM

Products should be heated in a toaster at a temperature of 220°C until it is fully crunchy. Time will vary depending on the equipment therefore it should be tested before. Use programs for TurboChef and Merrychef ovens that guarantee a high level of product crispness.



5

### SERVING



Put the finished product on a paper plate and season with a mixture of spices. At the end, we recommend sprinkle with a bit of olive oil.