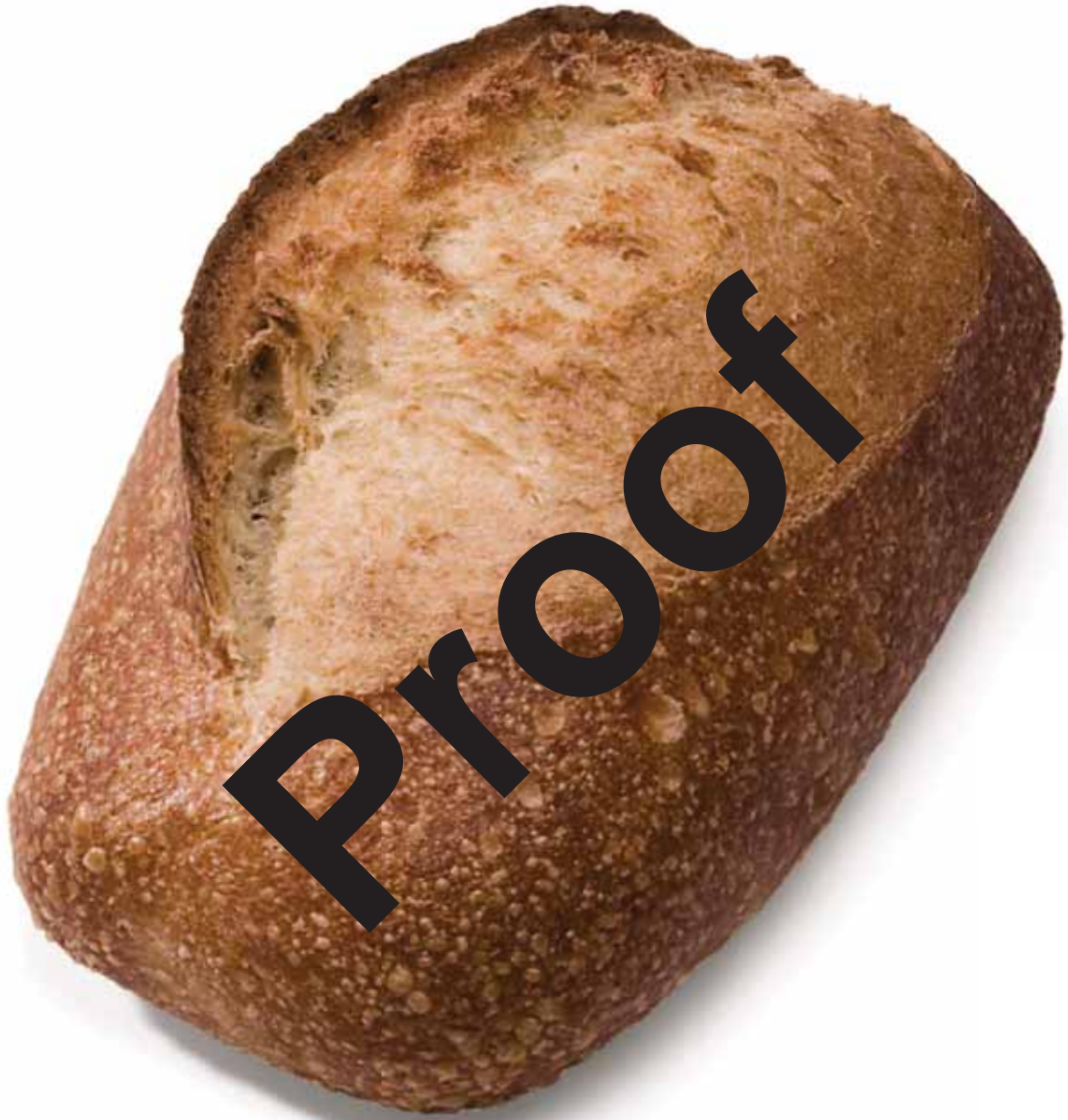

Artisan Breads

Proof



COUNTRY LOAF







COUNTRY LOAF

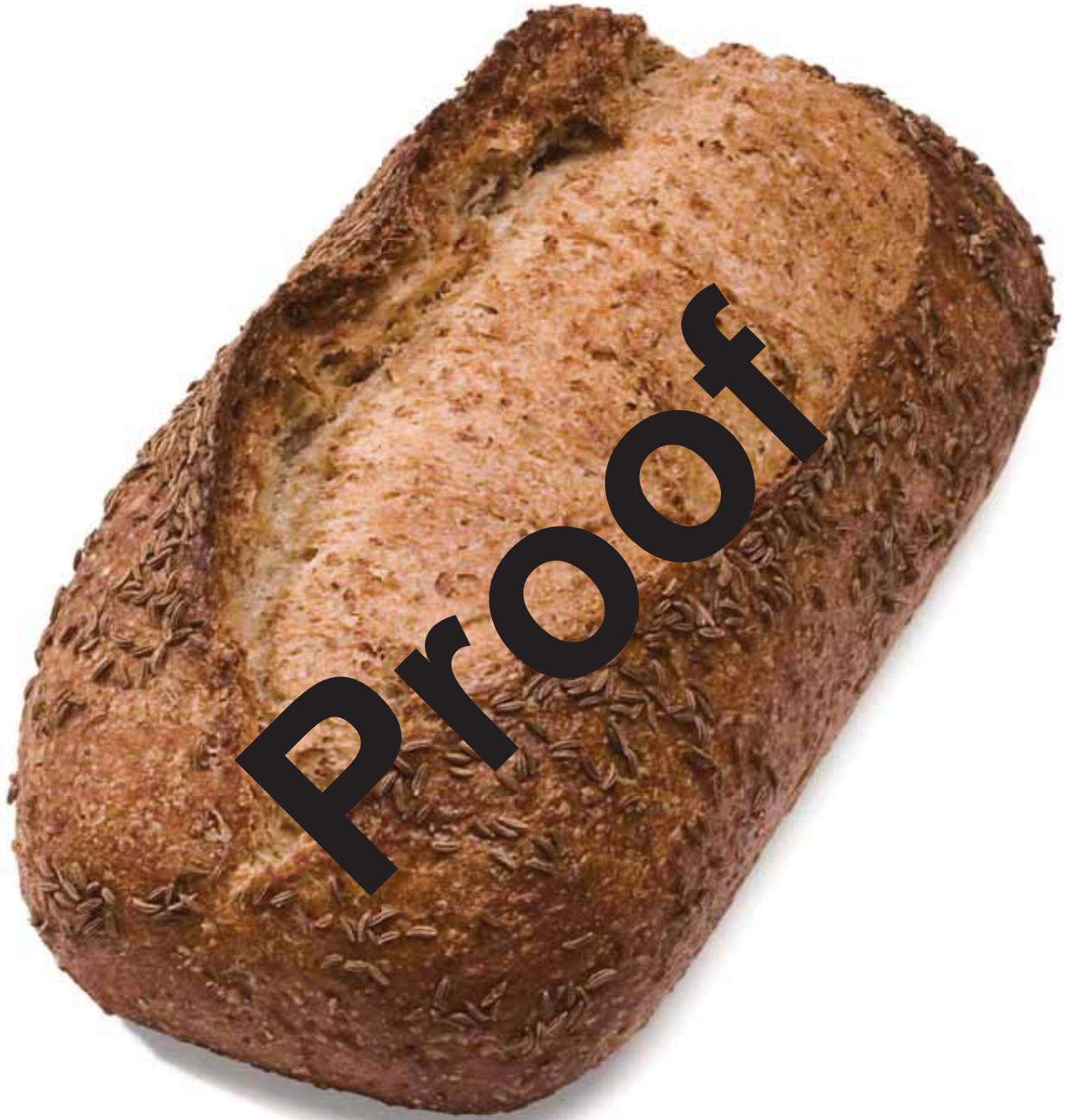


PACKAGE	SHEET PAN W/BOX	RAW WEIGHT W/TOPPING	20 OZ
STORAGE	COOLER	BAKED WEIGHT	18 OZ
SHELF LIFE FROZEN	N/A	DIMENSION RAW	N/A
SHELF LIFE THAWED	1 DAY	DIMENSION BAKED	8.25" X 4.25 X 3.25

(LxWxH)

PRODUCT SPECIFICATION AND INFORMATION SHEET

PAN UP	
N/A	
PAN UP PREP	
Note: Only pull from the walk-in what can fit in oven. Leave all other dough in walk-in cooler. To achieve desired appearance and quality, dough should be kept at cooler temperature prior to baking..	Fig. 1 
PRE PROOF PREP	
N/A	
PROOF	
N/A	Fig. 2 
PROOF SPECS	
N/A	
PRE BAKE PREP	
<ol style="list-style-type: none"> 1. Pull the dough out of the walk-in-cooler 2. Score each loaf with a curve/half - moon score (Fig. 1) 3. Flip loaves from cardboard container as shown in (Fig. 2). 4. Lightly flour the bottom of each loaf with Rice Flour. (Fig. 3) 5. Flip the loaves over so the scores are facing up. Maximum of 5 loaves per peel (Fig. 4) 6. Check the loaves to ensure they will slide easily into the oven without touching. 7. Load oven and start baking process (Fig. 5) <p>Note: Close oven door each time after loading a peel so oven holds internal temperature</p>	Fig. 3  Fig. 4 
BAKE	
Temp: 440/460 Degrees Vent: Closed Steam: Preset Time: 27 to 32 minutes	Fig. 5 
FINISH	
Place Loaves on Cooling Rack	
PRODUCT DESCRIPTION	
The Artisan Starter gives this bread a crisp crust and nutty flavor.	
QUALITY CONTROL	UTENSILS NEEDED
<ol style="list-style-type: none"> 1. After 10 minutes of baking the scores should open up and you should notice an increase in volume. 2. Use only a small amount of flour to eliminate excess mess & smoke caused by the flour baking. 3. Move the loaves around on the peel (to ensure they won't stick) prior to placing in the oven. 4. Do not pull out more dough than you can place in the oven. 5. To ensure the score opens fully, score deep & the length of the loaf, starting 1/4" from ends. 	



RYE LOAF

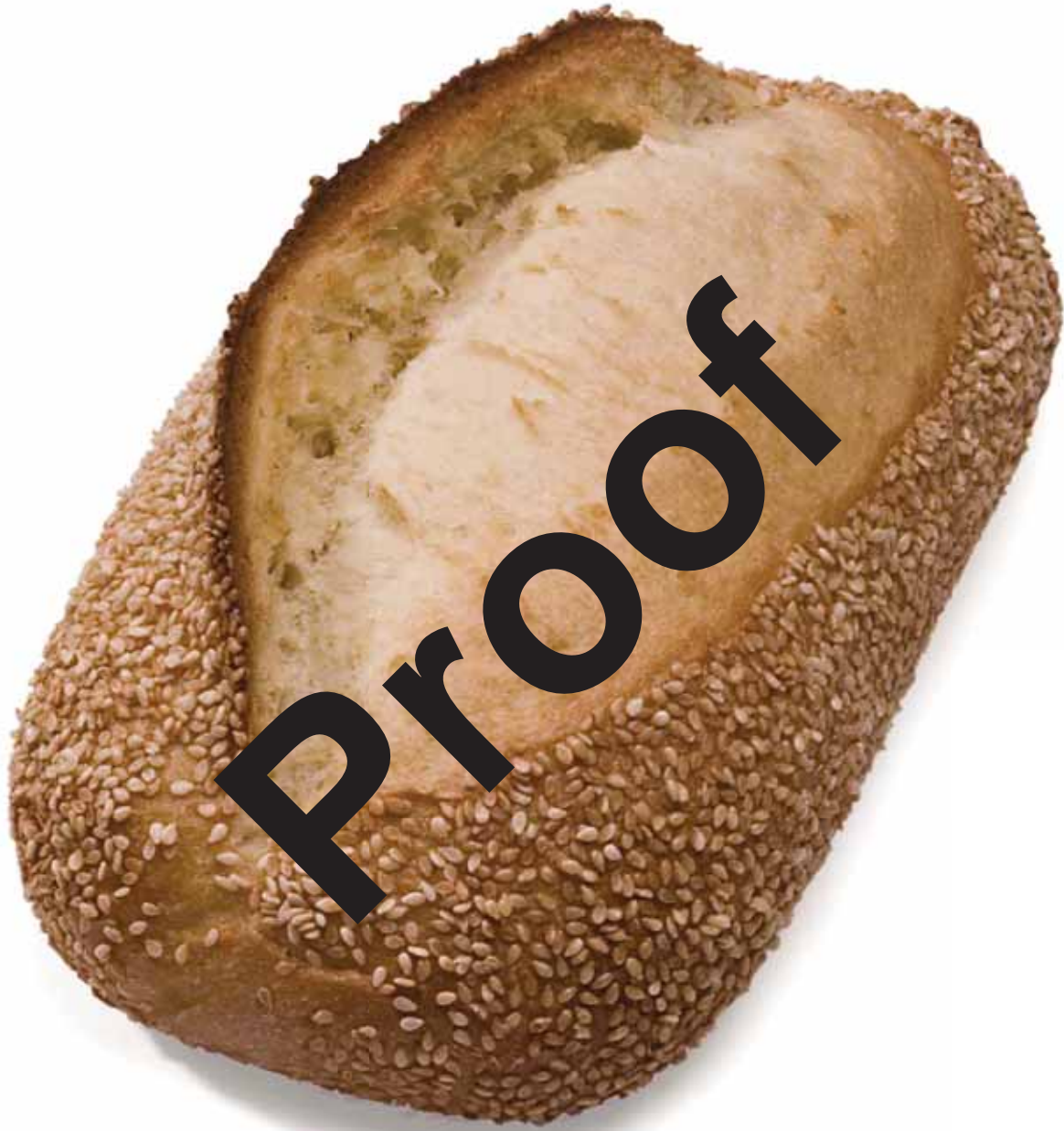
RYE LOAF



PACKAGE STORAGE	SHEET PAN W/BOX COOLER	RAW WEIGHT W/TOPPING	20 OZ
SHELF LIFE FROZEN	N/A	BAKED WEIGHT	18 OZ
SHELF LIFE THAWED	1 DAY	DIMENSION RAW	N/A
		DIMENSION BAKED	8.25" X 4.25 X 3.25 (LxWxH)

PRODUCT SPECIFICATION AND INFORMATION SHEET

PAN UP		<p>Fig. 1</p>
N/A		
PAN UP PREP		<p>Fig. 2</p>
Note: Only pull from the walk-in what can fit in oven. Leave all other dough in walk-in cooler. To achieve desired appearance and quality, dough should be kept at cooler temperature prior to baking..		
PRE PROOF PREP		<p>Fig. 3</p>
N/A		
PROOF		<p>Fig. 4</p>
N/A		
PROOF SPECS		<p>Fig. 5</p>
N/A		
PRE BAKE PREP		<p>Fig. 6</p>
<ol style="list-style-type: none"> 1. Pull the dough out of the walk-in-cooler 2. Mist the Rye Loaves with water (Fig. 1) & top lightly with Caraway seeds (Fig. 2) 3. Score each loaf with a curve/half - moon score (Fig. 3) 4. Flip loaves from cardboard container as shown in (Fig. 4). 5. Lightly flour the bottom of each loaf with Rice Flour. (Fig. 5) 6. Flip the loaves over so the scores are facing up. Move them to a wooden peel (Fig. 6) 7. Check the loaves to ensure they will slide easily into oven without touching. 8. Load oven and start the baking process. <p>Note: Close oven door each time after loading a loaf, so oven holds internal temperature</p>		
BAKE		
Temp: 440/460 Degrees Vent: Closed Steam: Preset Time: 27 to 32 minutes		
FINISH		
Place Loaves on Cooling Rack		
PRODUCT DESCRIPTION		
Traditional Rye made with chopped rye kernals and caraway seeds. It is topped with Caraway Seeds.		
QUALITY CONTROL		UTENSILS NEEDED
<ol style="list-style-type: none"> 1. After 10 minutes of baking the scores should open up and you should notice an increase in volume. 2. Use only a small amount of flour to eliminate excess mess & smoke caused by the flour baking. 3. Move the loaves around on the peel (to ensure they won't stick) prior to placing in the oven. 4. Do not pull out more dough than you can place in the oven. 6. To ensure the score opens fully, score deep & the length of the loaf, starting 1/4" from ends. 		



SEMOLINA LOAF







SEMOLINA LOAF

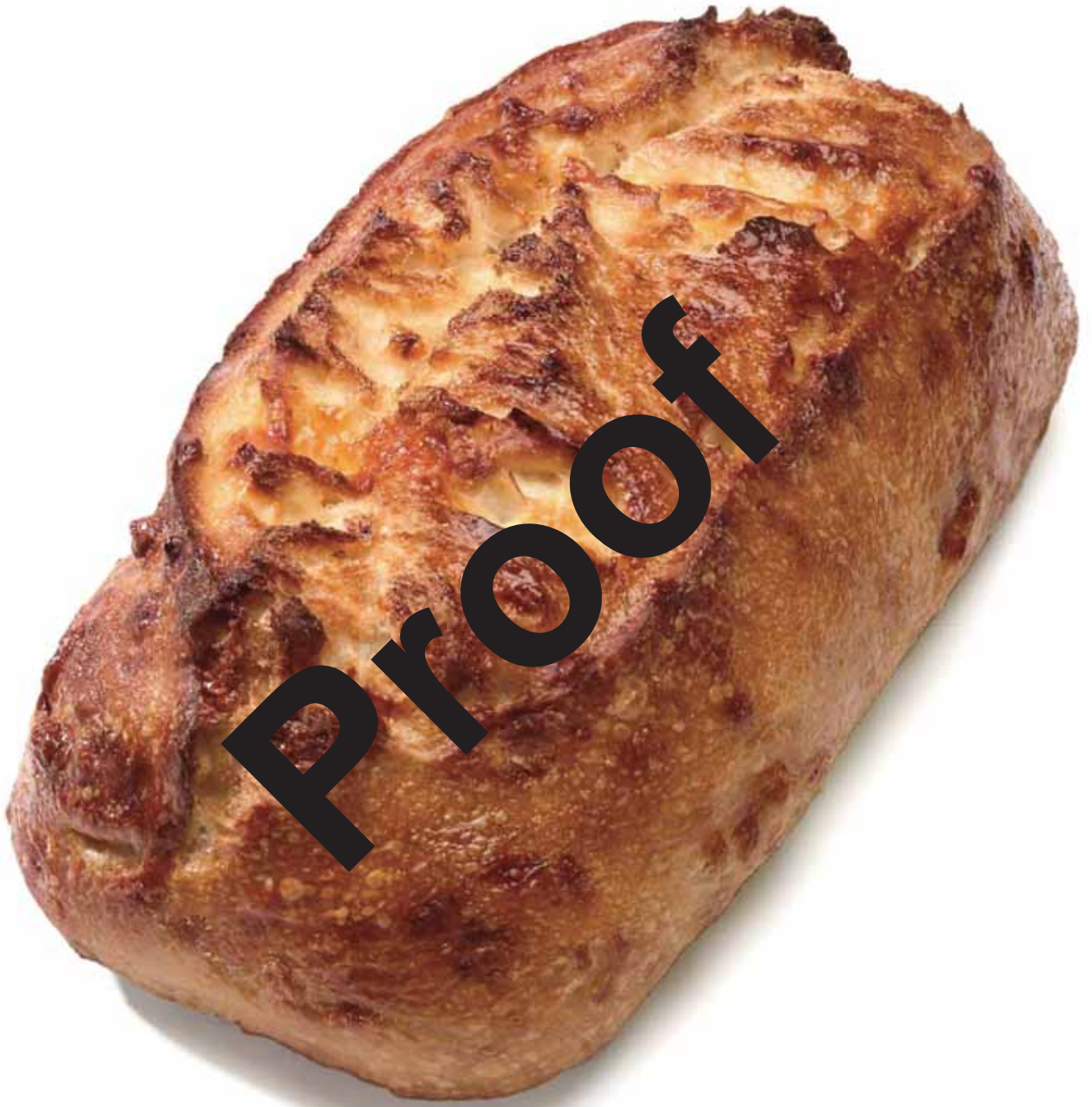


PACKAGE	SHEET PAN W/BOX	RAW WEIGHT W/TOPPING	20 OZ
STORAGE	COOLER	BAKED WEIGHT	18 OZ
SHELF LIFE FROZEN	N/A	DIMENSION RAW	N/A
SHELF LIFE THAWED	1 DAY	DIMENSION BAKED	8.25" X 4.25 X 3.25

(LxWxH)

PRODUCT SPECIFICATION AND INFORMATION SHEET

PAN UP		
N/A		
PAN UP PREP		
Note: Only pull from the walk-in what can fit in oven. Leave all other dough in walk-in cooler. To achieve desired appearance and quality, dough should be kept at cooler temperature prior to baking..	Fig. 1	
PRE PROOF PREP		
N/A		
PROOF		
N/A	Fig. 2	
PROOF SPECS		
N/A		
PRE BAKE PREP		
<ol style="list-style-type: none"> 1. Pull the dough out of the walk-in-cooler 2. Score each loaf with a curve/half - moon score (Fig. 1) 3. Flip loaves from cardboard container as shown in (Fig. 2). 4. Lightly flour the bottom of each loaf with Rice Flour. (Fig. 3) 5. Flip the loaves over so the scores are facing up. Maximum of 5 loaves per peel (Fig. 4) 6. Check the loaves to ensure they will slide easily into oven without tearing. 7. Load oven and start baking process (Fig. 5) 	Fig. 3	
Note: Close oven door each time after loading a peel so oven holds internal temperature		
BAKE		
Temp: 440/460 Degrees Vent: Closed Steam: Preset Time: 27 to 32 minutes	Fig. 4	
FINISH		
Place Loaves on Cooling Rack		
PRODUCT DESCRIPTION		
True Italian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with sesame seeds.	Fig. 5	
QUALITY CONTROL		
<ol style="list-style-type: none"> 1. After 10 minutes of baking the scores should open up and you should notice an increase in volume. 2. Use only a small amount of flour to eliminate excess mess & smoke caused by the flour baking. 3. Move the loaves around on the peel (to ensure they won't stick) prior to placing in the oven. 4. Do not pull out more dough than you can place in the oven. 6. To ensure the score opens fully, score deep & the length of the loaf, starting 1/4" from ends. 	UTENSILS NEEDED	



THREE CHEESE LOAF







THREE CHEESE LOAF



PACKAGE	SHEET PAN W/BOX	RAW WEIGHT W/TOPPING	20 OZ
STORAGE	COOLER	BAKED WEIGHT	18 OZ
SHELF LIFE FROZEN	N/A	DIMENSION RAW	N/A
SHELF LIFE THAWED	1 DAY	DIMENSION BAKED	8.25" X 4.25 X 3.25

(LxWxH)

PRODUCT SPECIFICATION AND INFORMATION SHEET

PAN UP		
N/A		
PAN UP PREP		
Note: Only pull from the walk-in what can fit in oven. Leave all other dough in walk-in cooler. To achieve desired appearance and quality, dough should be kept at cooler temperature prior to baking..	Fig. 1	
PRE PROOF PREP		
N/A		
PROOF		
N/A	Fig. 2	
PROOF SPECS		
N/A		
PRE BAKE PREP		
<ol style="list-style-type: none"> 1. Pull the dough out of the walk-in-cooler 2. Score each loaf with a curve/half - moon score (Fig. 1) 3. Flip loaves from cardboard container as shown in (Fig. 2). 4. Lightly flour the bottom of each loaf with Rice Flour. (Fig. 3) 5. Flip the loaves over so the scores are facing up. Maximum of 5 loaves per peel (Fig. 4) 6. Check the loaves to ensure they will slide onto oven without touching. 7. Load oven and start baking process (Fig. 5) <p>Note: Close oven door each time after loading a peel to oven to maintain internal temperature</p>	Fig. 3	
BAKE		
Temp: 440/460 Degrees Vent: Closed Steam: Preset Time: 27 to 32 minutes	Fig. 4	
FINISH		
Place Loaves on Cooling Rack		
PRODUCT DESCRIPTION		
A semolina based bread with 3 Italian cheeses baked into the bread. The 3 cheeses are: Parmesan, Romano, and Asiago	Fig. 5	
QUALITY CONTROL		
<ol style="list-style-type: none"> 1. After 10 minutes of baking the scores should open up and you should notice an increase in volume. 2. Use only a small amount of flour to eliminate excess mess & smoke caused by the flour baking. 3. Move the loaves around on the peel (to ensure they won't stick) prior to placing in the oven. 4. Do not pull out more dough than you can place in the oven. 5. To ensure the score opens fully, score deep & the length of the loaf, starting 1/4" from ends. 		



WHOLE GRAIN LOAF

WHOLE GRAIN LOAF

PRODUCT SPECIFICATION AND INFORMATION SHEET



PACKAGE STORAGE	SHEET PAN W/BOX COOLER	RAW WEIGHT NO TOPPING	20 oz (+/- .25 oz)
SHELF LIFE FROZEN	N/A	BAKED WEIGHT	18 oz (+/- .25 oz)
SHELF LIFE THAWED	1 DAY	DIMENSIONS RAW	N/A
		DIMENSIONS BAKED	8.25" x 4.25" x 3.25" (+/- .25")

PAN UP
Pan: Wooden Peel
Amount: 5
Prep: Rice Flour



PAN UP PREP
Only pull from the walk-in what can fit in oven. Leave all other dough in walk-in cooler. To achieve desired appearance and quality, dough should be kept at cooler temperature prior to baking.

PRE PROOF PREP - N/A

PROOF
Place on the floor, under a covered rack for 60 minutes (Fig. 1)
Place in the proof box on an uncovered rack for 15 - 30 minutes
Note: In the winter months, it may take longer for the product to proof in the proof box
Note: Proof until the dough feels soft to the touch and dough springs back halfway when indented finger

PROOF SPECS - N/A

PRE BAKE PREP
1. If surface is dry, lightly mist the with water
2. Top the surface with .3 oz of oats - 1 even Orchid (#40) scoop (Fig. 2)
3. Score each loaf with a curve score (Fig. 3)
4. Flip loaves from cardboard container as shown in (Fig. 4)
5. Lightly flour the bottom of each loaf with Rice Flour (Fig. 5)
6. Flip the loaves over so the scores are facing up. Maximum 15 loaves per peel (Fig. 6)
7. Check the loaves to ensure they will slide easily without touching, then place into the oven
Note: Close oven door each time after loading. Feel so the oven hold its internal temperature

BAKE
Temp: 420 Degrees Polin / 400 Degrees ADA / Hobart
Vent: Closed
Steam: Preset
Time: 35 - 40 minutes (Polin)
30 - 35 minutes (ADO)
Note: Bake times will vary at each cafe.

FINISH
Place loaves on a cooling rack
Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS
This bread is made with a custom blend of grains and slightly sweetened honey.

QUALITY ASSURANCE
1. After 10 minutes of baking, the scores should open up and loaves should increase in volume.
2. Product may be covered in the proof box if it starts to stick to the cardboard containers.
3. Use only a small amount of flour to eliminate excess mess & smoke caused by the flour.
4. Do not reshape the product when in a raw state. This will degass the dough.
5. Do not pull out more dough than you can place in the oven.
6. Do not adjust oven controls, they are pre-programmed to ensure even baking.
7. To ensure the score opens fully, score deep the entire length of the loaf, starting 1/4" from the ends.



ESTIMATED HANDS-ON TIME
4:30 for 15 loaves

ARTISAN FRENCH BAGUETTE - RETAIL


FOR BAKERY SALES



PACKAGE	SHEET PAN W/CONTAINER	RAW WEIGHT	18 oz (+/- .25 oz)
STORAGE	COOLER	BAKED WEIGHT	15 oz (+/- .25 oz)
SHELF LIFE FROZEN	N/A	DIMENSION RAW	21" Long (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSION BAKED	20.0" X 2.75" X 2.0"

LxWxH

PRODUCT SPECIFICATION AND INFORMATION SHEET

PAN UP		
N/A		Fig. 1
PAN UP PREP		
N/A		
PRE PROOF PREP		
N/A		Fig. 2
PROOF		
Gently stretch the baguettes inside the cardboard container to 13" in length (Fig. 1) Note: If baguettes measure 13" in length when taken out of the cooler, there is no need to stretch Place baguettes on a rack and cover (Fig. 2)		Fig. 3
PROOF SPECS		
Summer Specs: 30 - 50 Minutes on the floor under a covered rack		
Winter Specs: 15 Minutes in proof box under a covered rack 20 Minutes on the floor under a covered rack		
Note: Floor proof until the dough feels soft to the touch and dough springs back quickly when indented with finger (Fig. 3)		Fig. 4
PRE BAKE PREP		
Lightly dust the peel with rice flour Note: Each cafe should have 3 peels and 9 baguettes must be stretched onto the peels (3 per peel), then placed into the oven all at once. Gently flip the baguettes out of the container with both hands and stretch to 21" (Figs. 4&5) Place up to 3 baguettes per peel Score each baguette with 3 scores, each score being 1/2" long, starting 1" from the top edge (Fig. 6) Note: The scores should be almost parallel to each other and only at the slightest angle		Fig. 5
BAKE		Fig. 6
Temp: 460 Degrees Polin / 440 Degrees Ad Hoc/Hobart Vent: Closed Steam: Preset Time: 18 - 21 minutes for 1st Bake ADD 5 - 10 minutes for Full Bake - Bake to		Fig. 7
Note: Bake times will vary at each cafe. Refer to Baguette Color Chart.		
FINISH		
Using a peel, remove baguettes from the oven Place on a cooling rack with empty screens, starting from the bottom, going up (Fig. 7) Cover rack with a rack cover after baguettes have cooled (Fig. 8) Color of a Full Baked baguette (Fig. 9)		Fig. 8
QUALITY CHARACTERISTICS		
Crisp, slightly blistered crust, with a nutty flavor aroma and a slightly less sour fermentation flavor than our previous French baguette.		Fig. 9
QUALITY ASSURANCE		UTENSILS NEEDED
1. After 10 minutes of baking the scores should open up and you should notice an increase in volume. 2. Do not pull out more dough than you can place in the oven. 3. Do not adjust oven controls, they are pre-programmed to ensure even baking. 4. 1st Bake baguettes should be golden orange in color - edges of scores should be a golden brown. 5. The crust of full baked baguettes should be a dark orange brown.		

ARTISAN FRENCH BAGUETTE - SERVICE








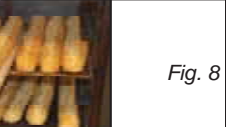







SANDWICH, SOUP AND SALAD LINE

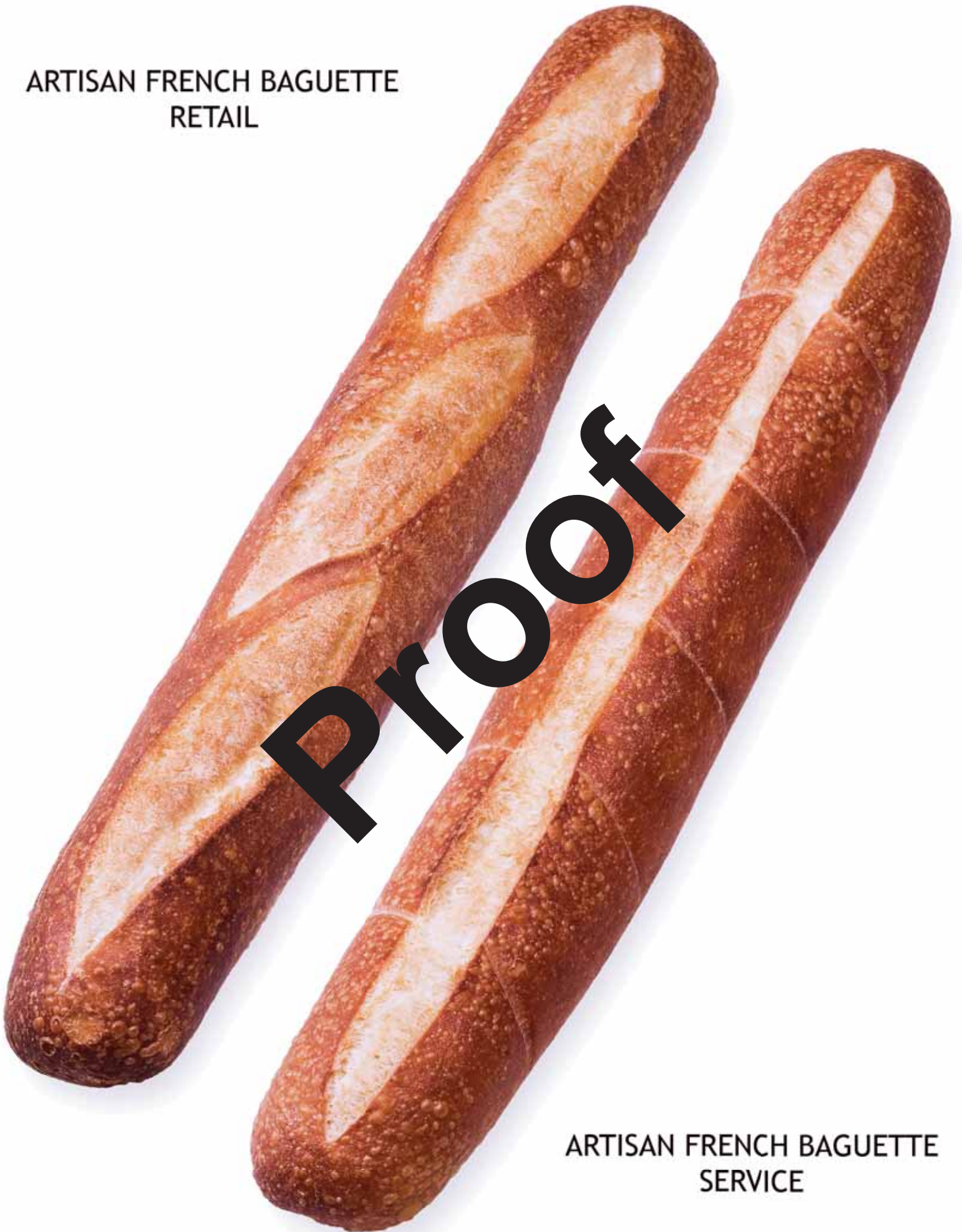
PACKAGE	SHEET PAN W/CONTAINER	RAW WEIGHT	18 oz (+/- .25 oz)
STORAGE	COOLER	BAKED WEIGHT	15 oz (+/- .25 oz)
SHELF LIFE FROZEN	N/A	DIMENSION RAW	21" Long (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSION BAKED	20.0" X 2.75" X 2.0"

LxWxH

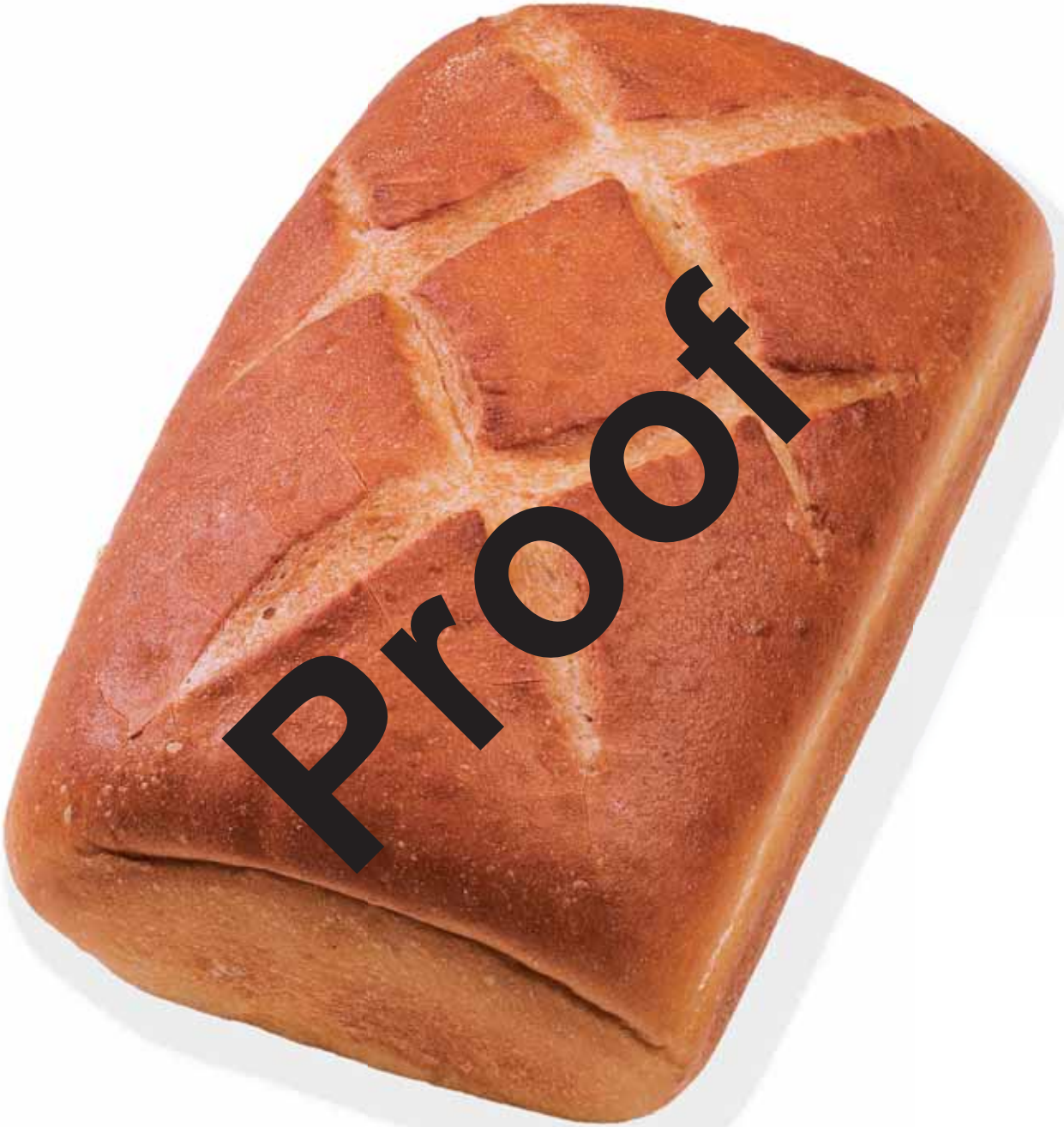
PRODUCT SPECIFICATION AND INFORMATION SHEET

PAN UP		
N/A		Fig. 1
PAN UP PREP		
N/A		
PRE PROOF PREP		
N/A		Fig. 2
PROOF	Gently stretch the baguettes inside the cardboard container to 13" in length (Fig. 1) Note: If baguettes measure 13" in length when taken out of the cooler, there is no need to stretch Place baguettes on a rack and cover (Fig. 2)	
PROOF SPECS	Summer Specs: 30 - 50 Minutes on the floor under a covered rack Winter Specs: 15 Minutes in proof box under a covered rack 20 Minutes on the floor under a covered rack	
	Note: Floor proof until the dough feels soft to the touch and dough springs back quickly when indented with finger (Fig. 3)	Fig. 4
PRE BAKE PREP	Lightly dust the peel with rice flour Note: Each cafe should have 3 peels and 9 baguettes must be stretched onto the peel (3 per peel), then placed into the oven all at once. Gently flip the baguettes out of the container with bottom side up and stretch (Figs. 4&5) Place up to 3 baguettes per peel Score each baguette with one score lengthwise, leaving a .5" margin at each end (Fig. 6) Place the baguette template next to the baguette and using a plastic scraper cut the baguette 5 times to create 6 equal sized pieces (Fig. 7)	 
		Fig. 5 Fig. 6
BAKE	Temp: 460 Degrees Polin / 440 Degrees Fahrenheit Automatic Start Vent: Closed Steam: Preset Time: 18 - 21 minutes for 1st Bake ADD 5 - 10 minutes for Full Bake - Bake to Completion	 
	Note: Bake times will vary at each cafe. Refer to Baguette Color Chart.	Fig. 7 Fig. 8
FINISH	Using a peel, remove baguettes from the oven Place on a cooling rack with empty screens, starting from the bottom, going up (Fig. 8) Cover rack with a rack cover after baguettes have cooled (Fig. 9) Color of a 1st Bake baguette (Fig. 10) Color of a Full Baked baguette (Fig. 11)	  
		Fig. 9 Fig. 10 Fig. 11
QUALITY CHARACTERISTICS	Crisp, slightly blistered crust, with a nutty flavor aroma and a slightly less sour fermentation flavor than our previous French baguette.	
QUALITY ASSURANCE	1. After 10 minutes of baking the scores should open up and you should notice an increase in volume. 2. Do not pull out more dough than you can place in the oven. 3. Do not adjust oven controls, they are pre-programmed to ensure even baking. 4. 1st Bake baguettes should be golden orange in color. Edges of scores should be a golden brown. 5. The crust of full baked baguettes should be a dark orange brown. 6. When stretching the bottom baguette on the peel, leave ample space for the template to fit.	 
		UTENSILS NEEDED

ARTISAN FRENCH BAGUETTE
RETAIL



ARTISAN FRENCH BAGUETTE
SERVICE



COUNTRY MICHE

COUNTRY MICHE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE STORAGE	6 TO A SHEET PAN COOLER	RAW WEIGHT NO TOPPING	52.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	N/A	BAKED WEIGHT WITH TOPPING	47.0 oz (+/- .25 oz)
SHELF LIFE THAWED	1 DAY	DIMENSIONS RAW	11.0" X 5.5" X 2.0" (+/- .25")
		DIMENSIONS BAKED (LxWxH)	11.0" X 7.0" X 4.0" (+/- .25")

PAN UP	
Pan:	Miche Mold
Amount:	3
Prep:	Pan Spray (if needed)

UTENSILS NEEDED


PAN UP PREP
Remove Miche from cooler and begin pan up Reshape loaves as needed, make sure all seams are facing down and place inside mold (Fig. 1) Place molds on empty screens, using a 10 space rack (Fig. 2)

Fig.1



PRE PROOF PREP - N/A

PROOF
Floor proof for 2 hours under a covered rack Note: Floor proofing starts from the time the product is pulled from the cooler Remove rack cover and place in the proof box - proof until the center of the loaves are .5" above the mold, approximately 2 - 3 hours

PROOF SPECS - N/A

PRE BAKE PREP
Let product dry on an uncovered rack, for 30 - 40 minutes, until a dry skin forms on the surface Score as shown in diagram and (Fig. 3)

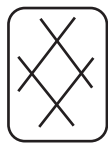


Fig.2



BAKE			
Temp:	380 Degrees	380 Degrees	Note: Bake times may vary at each bakery-cafe
Vent:	Closed	Open	
Steam:	20 seconds	N/A	
Time:	10 minutes	25 - 30 minutes	

FINISH
Remove Miche from molds and place onto a cooling rack within 3 minutes after bake Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS
The Artisan starter gives this bread a crisp crust and nutty flavor.

Fig.3



QUALITY ASSURANCE
<ol style="list-style-type: none"> 1. Pop any surface bubbles that may occur during the proof cycle. 2. If loaves are not removed from molds immediately after bake, the loaves will sweat in the mold causing a soggy crust. 3. Pan spray can be used on the molds if product starts sticking to the molds.

ESTIMATED HANDS-ON TIME
1 minute 45 seconds for 3 Miche



FRENCH MICHE

FRENCH MICHE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE STORAGE	6 TO A SHEET PAN COOLER	RAW WEIGHT NO TOPPING	52.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	N/A	BAKED WEIGHT WITH TOPPING	47.0 oz (+/- .25 oz)
SHELF LIFE THAWED	1 DAY	DIMENSIONS RAW	11.0" X 5.5" X 2.0" (+/- .25")
		DIMENSIONS BAKED (LxWxH)	11.0" X 7.0" X 4.0" (+/- .25")

PAN UP	
Pan:	Miche Mold
Amount:	3
Prep:	Pan Spray (if needed)

UTENSILS NEEDED


PAN UP PREP
Remove Miche from cooler and begin pan up
Reshape loaves as needed, make sure all seams are facing down and place inside mold (Fig. 1)
Place molds on empty screens, using a 10 space rack (Fig. 2)

Fig.1



PRE PROOF PREP - N/A

PROOF
Floor proof for 2 hours under a covered rack
Note: Floor proofing starts from the time the product is pulled from the cooler
Remove rack cover and place in the proof box - proof until the center of the loaves are .5" above the mold, approximately 2 - 3 hours

PROOF SPECS - N/A

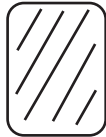
PRE BAKE PREP
Let product dry on an uncovered rack, for 30 - 40 minutes, until a dry skin forms on the surface
Score as shown in diagram and (Fig. 3)


Fig.2



BAKE			
	1ST CYCLE	2ND CYCLE	
Temp:	380 Degrees	380 Degrees	
Vent:	Closed	Open	
Steam:	20 seconds	N/A	
Time:	10 minutes	25 - 30 minutes	Note: Bake times may vary at each bakery-cafe

FINISH
Remove Miche from molds and place onto a cooling rack within 3 minutes after bake
Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS
Crisp, slightly blistered crust, with a nutty flavor and wine - like aroma. Having less flour than Country, the French is not quite as sweet.

Fig.3



QUALITY ASSURANCE
1. Pop any surface bubbles that may occur during the proof cycle.
2. If loaves are not removed from molds immediately after bake, the loaves will sweat in the mold causing a soggy crust.
3. Pan spray can be used on the molds if product starts sticking to the molds.

ESTIMATED HANDS-ON TIME
1 minute 45 seconds for 3 Miche



Proof

SESAME SEMOLINA MICHE

SESAME SEMOLINA MICHE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	6 TO A SHEET PAN	RAW WEIGHT NO TOPPING	52.0 oz (+/- .25 oz)
STORAGE	COOLER	BAKED WEIGHT WITH TOPPING	47.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	N/A	DIMENSIONS RAW	11.0" X 5.5" X 2.0" (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	11.0" X 7.0" X 4.0" (+/- .25")

PAN UP	
Pan:	Miche Mold
Amount:	3
Prep:	Pan Spray (if needed)

UTENSILS NEEDED


PAN UP PREP
<p>Pull Miche from cooler and begin pan up</p> <p>Reshape loaves as needed, make sure all seams are facing down and place inside mold (Fig. 1)</p> <p>Place molds on empty screens, using a 10 space rack (Fig. 2)</p>

Fig.1



PRE PROOF PREP - N/A

PROOF
<p>Floor proof for 2 hours under a covered rack</p> <p>Note: Floor proofing starts from the time the product is pulled from the cooler</p> <p>Remove rack cover and place in the proof box - proof until the center of the loaves are .5" above the mold, approximately 2 - 3 hours</p>

Fig.2



PROOF SPECS - N/A

PRE BAKE PREP
<p>Immediately after removing Miche from proof box, top with .5 oz of Sesame seeds, approximately 1 - Orchid (#40) scoop will top one Miche (Fig. 3)</p> <p>Let product dry on an uncovered rack, for 30 - 40 minutes, until skin forms on surface</p> <p>Score as shown in diagram and (Fig. 4)</p>



Fig.3



BAKE			
	1ST CYCLE	2ND CYCLE	
Temp:	380 Degrees	380 Degrees	Note: Bake times may vary at each bakery-cafe
Vent:	Closed	Open	
Steam:	20 seconds	N/A	
Time:	10 minutes	25 - 30 minutes	

FINISH
<p>Remove Miche from molds and place onto a cooling rack within 3 minutes after bake</p> <p>Refer to the back side of this page for ideal product appearance</p>

QUALITY CHARACTERISTICS
<p>True Italian bread, soft yellow in color with the nutty, delicate sweet taste of semolina flour and topped with sesame seeds.</p>

Fig.4



QUALITY ASSURANCE
<ol style="list-style-type: none"> 1. Pop any surface bubbles that may occur during the proof cycle. 2. If loaves are not removed from mold immediately after bake, the loaves will sweat in the mold causing a soggy crust. 3. Pan spray can be used on the molds if product starts sticking to the molds.

ESTIMATED HANDS-ON TIME
2 minutes for 3 Miche



RYE MICHE

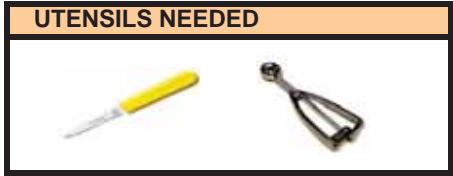
RYE MICHE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE STORAGE	6 TO A SHEET PAN COOLER	RAW WEIGHT NO TOPPING	52.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	N/A	BAKED WEIGHT WITH TOPPING	47.0 oz (+/- .25 oz)
SHELF LIFE THAWED	1 DAY	DIMENSIONS RAW	11.0" X 5.5" X 2.0" (+/- .25")
		DIMENSIONS BAKED (LxWxH)	11.0" X 7.0" X 4.0" (+/- .25")

PAN UP	
Pan:	Miche Mold
Amount:	3
Prep:	Pan Spray (if needed)



PAN UP PREP

Remove miche from cooler and begin pan up
Reshape loaves as needed, make sure all seams are facing down and place inside mold (Fig. 1)
Place molds on empty screens, using a 10 space rack (Fig. 2)

Fig. 1



PRE PROOF PREP - N/A

PROOF

Floor proof for 2 hours under a covered rack
Note: Floor proofing starts from the time the product is pulled from the cooler
Remove rack cover and place in the proof box - proof until the center of the loaves are 0.5" above the mold, approximately 2 - 3 hours

Fig. 2



PROOF SPECS - N/A

PRE BAKE PREP

Immediately after removing miche from proof box, top with .125 oz of caraway seeds, approximately 1 - even silver (#100) scoop will top one miche (Fig. 3)
Let product dry on an uncovered rack, for 30 - 40 minutes until a skin forms on the surface
Score as shown in diagram and (Fig. 4)



Fig. 3



BAKE			
	1ST CYCLE	2ND CYCLE	
Temp:	380 Degrees	380 Degrees	Note: Bake times may vary at each bakery-cafe
Vent:	Closed	Open	
Steam:	20 seconds	N/A	
Time:	10 minutes	25 - 30 minutes	

FINISH

Remove miche from molds and place onto a cooling rack within 3 minutes after bake
Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Traditional rye made with chopped rye kernels and caraway seeds, then topped again with caraway seeds.

Fig. 4



QUALITY ASSURANCE

1. Pop any surface bubbles that may occur during the proof cycle.
2. If loaves are not removed from molds immediately after bake, the loaves will sweat in the mold causing a soggy crust.
3. Pan spray can be used on the molds if product starts sticking to the molds.

ESTIMATED HANDS-ON TIME
2 minutes for 3 miche



THREE CHEESE MICHE

THREE CHEESE MICHE

PRODUCT SPECIFICATION AND INFORMATION SHEET



PACKAGE STORAGE	6 TO A SHEET PAN COOLER	RAW WEIGHT NO TOPPING	52.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	N/A	BAKED WEIGHT WITH TOPPING	47.0 oz (+/- .25 oz)
SHELF LIFE THAWED	1 DAY	DIMENSIONS RAW	11.0" X 5.5" X 2.0" (+/- .25")
		DIMENSIONS BAKED (LxWxH)	11.0" X 7.0" X 4.0" (+/- .25")

PAN UP	
Pan:	Miche Mold
Amount:	3
Prep:	Pan Spray (if needed)

UTENSILS NEEDED


PAN UP PREP
Remove Miche from cooler and begin pan up Reshape loaves as needed, make sure all seams are facing down and place inside mold (Fig. 1) Place molds on empty screens, using a 10 space rack (Fig. 2)

Fig.1



PRE PROOF PREP - N/A

PROOF
Floor proof for 2 hours under a covered rack Note: Floor proofing starts from the time the product is pulled from the cooler Remove rack cover and place in the proof box - proof until the center of the loaves are .5" above the mold, approximately 2 - 3 hours

PROOF SPECS - N/A

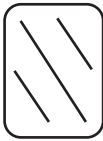
PRE BAKE PREP
Let product dry on an uncovered rack, for 30 - 40 minutes, until a dry skin forms on the surface Score as shown in diagram and (Fig. 3)


Fig.2



BAKE			
Temp:	380 Degrees	380 Degrees	Note: Bake times may vary at each bakery-cafe
Vent:	Closed	Open	
Steam:	20 seconds	N/A	
Time:	10 minutes	25 - 30 minutes	

FINISH
Remove Miche from molds and place onto a cooling rack within 3 minutes after bake Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS
A semolina based bread with 3 Italian cheeses baked into the dough; Asiago, Romano, and Parmesan cheese.

Fig.3



QUALITY ASSURANCE
<ol style="list-style-type: none"> 1. Pop any surface bubbles that may occur during the proof cycle. 2. If loaves are not removed from molds immediately after bake, the loaves will sweat in the mold causing a soggy crust. 3. Pan spray can be used on the molds if product starts sticking to the molds.

ESTIMATED HANDS-ON TIME
1 minute 45 seconds for 3 Miche



WHOLE GRAIN MICHE

WHOLE GRAIN MICHE

PRODUCT SPECIFICATION AND INFORMATION SHEET



PACKAGE STORAGE	6 TO A SHEET PAN COOLER	RAW WEIGHT NO TOPPING	50.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	N/A	BAKED WEIGHT WITH TOPPING	45.0 oz (+/- .25 oz)
SHELF LIFE THAWED	1 DAY	DIMENSIONS RAW	11.0" X 5.5" X 2.0" (+/- .25")
		DIMENSIONS BAKED (LxWxH)	11.0" X 7.0" X 4.0" (+/- .25")

PAN UP	
Pan:	Miche Mold
Amount:	3
Prep:	Pan Spray (if needed)

UTENSILS NEEDED


Fig.1



PAN UP PREP
Pull Miche from cooler and begin pan up
Reshape loaves as needed, make sure all seams are facing down and place inside mold (Fig. 1)
Place molds on empty screens, using a 10 space rack (Fig. 2)

Fig.2



PRE PROOF PREP - N/A

PROOF
Floor proof for 2 hours under a covered rack
Note: Floor proofing starts from the time the product is pulled from the cooler
Remove rack cover and place in the proof box - proof until the center of the loaves are .5" above the mold, approximately 1.5 - 2 hours

PROOF SPECS - N/A

PRE BAKE PREP
Immediately after removing Miche from proof box, top with .5 oz of oats, approximately 1 - Red (#24) scoop will top one miche (Fig. 3)
Let product dry on an uncovered rack, for 30 - 40 minutes, until a skin forms on the surface
Score as shown in diagram and (Fig. 4)
Note: Score should be 1/4" deep



Fig.3



BAKE			
	1ST CYCLE	2ND CYCLE	
Temp:	380 Degrees	380 Degrees	Note: Bake times may vary at each bakery-cafe
Vent:	Closed	Open	
Steam:	20 seconds	N/A	
Time:	10 minutes	25 - 30 minutes	

FINISH
Remove Miche from molds and place onto a cooling rack within 3 minutes after bake
Refer to the back side of this page for ideal product appearance

Fig.4



QUALITY CHARACTERISTICS
Made using wheat flour, rye, wheat and a grain mix mainly consisting of whole wheat, rye meal, corn meal and oats and topped with rolled oats.

QUALITY ASSURANCE
1. Pop any surface bubbles that may occur during the proof cycle.
2. If loaves are not removed from molds immediately after bake, the loaves will sweat in the mold causing a soggy crust.
3. Pan spray can be used on the molds if product starts sticking to the molds.
4. This product must be baked the same amount of time as the rest of the Miche.

ESTIMATED HANDS-ON TIME
2 minutes for 3 Miche