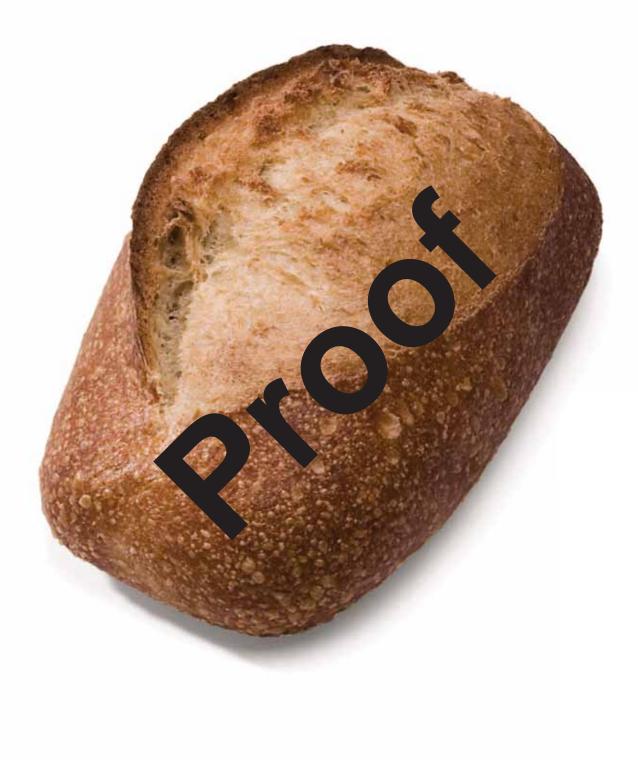
# **Artisan Breads**





# COUNTRY LOAF

# **COUNTRY LOAF**



PACKAGE STORAGE SHELF LIFE FROZEN SHELF LIFE THAWED SHEET PAN W/BOX COOLER N/A 1 DAY RAW WEIGHT W/TOPPING BAKED WEIGHT DIMENSION RAW DIMENSION BAKED

(LxWxH)

8.25" X 4.25 X 3.25

20 OZ

18 OZ

N/A

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         PRE PROOF PREP	Fig. 1
N/A PROOF N/A PROOF SPECS N/A	Fig. 2
<ul> <li>PRE BAKE PREP</li> <li>1. Pull the dough out of the walk-in-cooler</li> <li>2. Score each loaf with a curve/half - moon score (<i>Fig. 1</i>)</li> <li>3. Flip loaves from cardboard container as shown in (<i>Fig. 2</i>).</li> <li>4. Lightly flour the bottom of each loaf with Rice Flour. (<i>Fig. 3</i>)</li> <li>5. Flip the loaves over so the scores are facing up. Maximum of 5 house per (<i>Fig. 4</i>)</li> <li>6. Check the loaves to ensure they will slide easily into a without to.</li> </ul>	Fig. 3
7. Load oven and start baking process ( <i>Fig.</i> <b>Note:</b> Close oven door each time after log and to over order internal temperature <b>BAKE</b> Temp: 440/460 Degrees Vent: Closed Steam: Preset Time: 27 to 32 minutes	Fig. 4
FINISH         Place Loaves on Cooling Rack         PRODUCT DESCRIPTION         The Artisan Starter gives this bread a crisp crust and nutty flavor.	Fig. 5
QUALITY CONTROL         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.	UTENSILS NEEDED
<ul><li>4. Do not pull out more dough than you can place in the oven.</li><li>5. To ensure the score opens fully, score deep &amp; the length of the loaf, starting 1/4" from ends.</li></ul>	



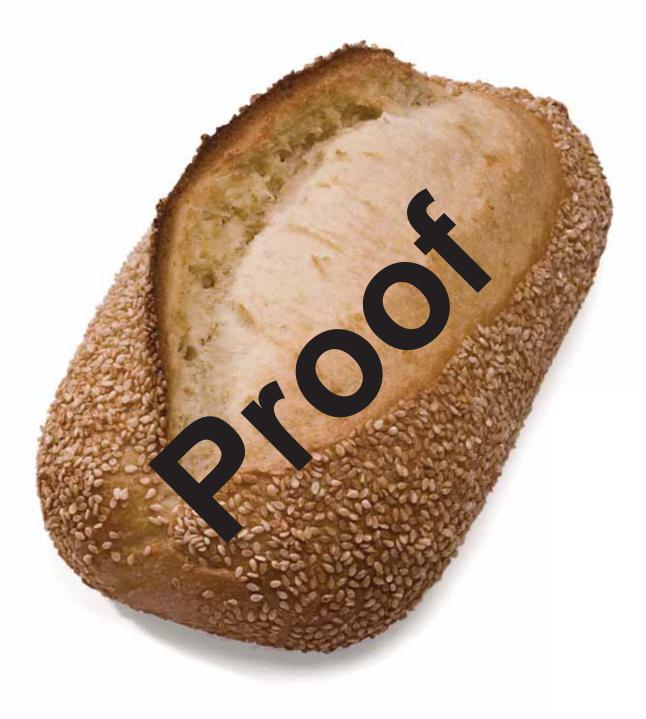
RYE LOAF

# **RYE 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)

PAN UP	1	
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	Fig. 1	
desired appearance and quality, dough should be kept at cooler temperature prior to baking           PRE PROOF PREP		
N/A PROOF	Fig.2	
N/A PROOF SPECS N/A	Fig. 3	
PRE BAKE PREP         1. Pull the dough out of the walk-in-cooler         2. Mist the Rye Loaves with water ( <i>Fig. 1</i> ) & top lightly with Caraw         3. Score each loaf with a curve/half - moon score ( <i>Fig. 3</i> )         4. Flip loaves from cardboard container as shown in ( <i>Fig. 4</i> ).		
<ol> <li>5. Lightly flour the bottom of each loaf with Rice Flour. (F 5)</li> <li>6. Flip the loaves over so the scores are facing up. Match im of 5 to use used (Fig. 6)</li> <li>7. Check the loaves to ensure they will slide usely intervention without touching.</li> <li>8. Load oven and start the baking procession.</li> <li>Note: Close oven door each time after radiing a set, so over a lds internal temperature.</li> </ol>	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	Fig. 6	De B
Traditional Rye made with chopped rye kernals and caraway seeds. It is topped with Caraway Seeds.		
QUALITY CONTROL	ι	JTENSILS NEEDED
<ol> <li>After 10 minutes of baking the scores should open up and you should notice an increase in volume.</li> <li>Use only a small amount of flour to eliminate excess mess &amp; smoke caused by the flour baking.</li> <li>Move the loaves around on the peel ( to ensure they won't stick) prior to placing in the oven.</li> <li>Do not pull out more dough than you can place in the oven.</li> <li>To ensure the score opens fully, score deep &amp; the length of the loaf, starting 1/4" from ends.</li> </ol>		



# SEMOLINA LOAF

# SEMOLINA LOAF



PACKAGE STORAGE SHELF LIFE FROZEN SHELF LIFE THAWED SHEET PAN W/BOX COOLER N/A 1 DAY RAW WEIGHT W/TOPPING BAKED WEIGHT DIMENSION RAW DIMENSION BAKED

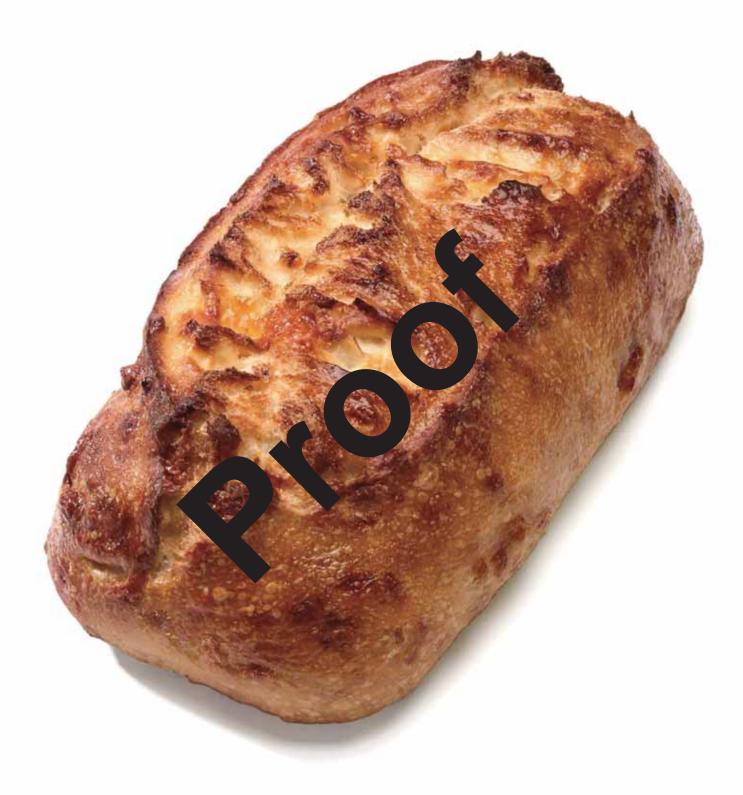
8.25" X 4.25 X 3.25 (LxWxH)

20 OZ

18 OZ

N/A

NA         PA         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       NA         PROOF       Fig. 2         NA       Fig. 2         PROOF SPECS       Fig. 2         NA       Fig. 2         PROOF SPECS       Fig. 3         NA       Fig. 3         PROOF SPECS       Fig. 4         NA       Fig. 4         PROOF SPECS       Fig. 5         NA       Fig. 4         PROOF SPECS       Fig. 6         NA       Fig. 7         Prest Bakke PREP       Fig. 7         1. Stip beaves from cardboard containers as shown in (Fig. 9).       Fig. 4         4. Lightly four the bottom of acto had with R curve Flour. (Fig. 9).       Fig. 4         5. Check the leaves to ensure they will slide easily introd without hus.       Fig. 4         Note: Close oven door each time after if us of the walk-in writhout hus.       Fig. 4         Temp: 440/460 Degrees       Fig. 5         Year: 2 stammates       Fig. 5         FINSH       Fig. 5         Pace Leavees on Cooling Rack.       Fig. 5 <t< th=""><th>PAN UP</th><th></th></t<>	PAN UP	
PRE PROOF PREP         NA         PROOF         NA         PROOF SPECS         Na         PRO and 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 bottm of each loaf with file Flour, (Fig. 2)         5. Flip the loaves to ensure they will slide easily intext without ht.         7. Load oven and start baking process (Fig. 1)         3. Load oven and start baking process (Fig. 1)         1. Load oven and start baking process (Fig. 1)         1. Load oven and start baking process (Fig. 1)         1. Load oven and start baking process (Fig. 1)         1. Load oven and start baking process (Fig. 1)         1. Load oven and start baking process (Fig. 1)         1. Load oven and start baking process (Fig. 1)         Note: Close d         Steam: Preset         Time: 27 to 32 minutes         FINSH         Packe Lawves on Cooling Rack         PROUCT DESCRIPTION         Ture Italian bread, soft, yellow in color with the nuty, delicate sweet taste of semolina flour. Topped with seasane seeds.         OLALTY CONTROL       UTENSILS NEEDED         1. After 10 minutes of baking the scores should open up and you should notice an increase in volume.	PAN UP PREP	Fig. 1
NA         PROOF         NA         PROOF SPECS         NA         PRE BAKE PREP         1. Pull the dough out of the walk-in-cooler         2. Score each load 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 load with Rice Flour. (Fig. 3)         5. Flip the loaves cores on the scores are facing up. Maxifue of 5 up. to push (Fig. 4)         6. Check the loaves to ensure they will slide easily into the without the scores are facing up. Maxifue of 5 up. to push (Fig. 4)         7. Load oven and start baking process (Fig. 1)         Note: Close oven door each time after (July 5 up. so overalds internal temperature         BAKE         Temp: 440/460 Degrees         Vert: Closed         Steam: Preset         Time: 27 to 32 minutes         Place Loaves on Cooling Rack         PRODUCT DESCRIPTION         True talian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with seame seeds.         OUALITY CONTROL       UTENSILS NEEDED         1. After 10 minutes of baking the scores should open up and you should notice an increase in volume.         2. bo end ya small amount of flour to eliminate excess mess & smoke caused by the flour baking.         3. Move the loaves around on the pavel ( to ensure t		
N/A         PROOF SPECS         N/A         PRE BAKE PREP         1. Pull the dough out of the walk-in-cooler         2. Score each loaf with a curve/half - moon score (Fig. 1)         3. Flip the 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. Maxing word 5 are negred (Fig. 4).         6. Check the loaves to ensure they will slide easily into the without the town.         7. Load oven and start baking process (Fig. 7).         Note: Close oven door each time after totag are use to or stands internal temperature         BAKE         Temp: 440/460 Degrees         Vent: Closed         Steam: Preset         Time: 27 to 32 minutes         FINSH         Place Loaves on Cooling Rack         Fuester         Outling the number of baking the scores should open up and you should notice an increase in volumit sesame seeds.         OUALITY CONTROL         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		4
N/A         PROOF SPECS         N/A         PRE BAKE PREP         1. Pull the dough out of the walk-in-cooler         2. Score each loaf with a curve/half - moon score (Fig. 1)         3. Flip the 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. Maxing word 5 are negred (Fig. 4).         6. Check the loaves to ensure they will slide easily into the without the town.         7. Load oven and start baking process (Fig. 7).         Note: Close oven door each time after totag are use to or stands internal temperature         BAKE         Temp: 440/460 Degrees         Vent: Closed         Steam: Preset         Time: 27 to 32 minutes         FINSH         Place Loaves on Cooling Rack         Fuester         Outling the number of baking the scores should open up and you should notice an increase in volumit sesame seeds.         OUALITY CONTROL         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		
PROOF SPECS         N/A         PRE BAKE PREP         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 to ensure they will slide easily intra the without the four one and start baking process (Fig. 1)         Note: Close oven door each time after Ling g as us so one adds internal temperature         BAKE         Temp: 440/460 Degrees         Vent: Closed         Steam: Preset         Time: 27 to 32 minutes         FINENE         Place Loaves on Cooling Rack         FR.0.3         Outling the function of the the scores should open up and you should notice an increase in volume.         COLLITY CONTROL         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.		Fig. 2
N/A         PRE BAKE PREP         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. Maxim tool 5 are a part of (Fig. 4)         6. Check the loaves to ensure they will slide easily interface without the var.         7. Load oven and start baking process (Fig. 1)         Note: Close oven door each time after the tog a rease of on walds internal temperature         BAKE         Temp: 440/460 Degrees         Vent: Closed         Steam: Preset         Time: 27 to 32 minutes         FINSH         Place Loaves on Cooling Rack         Fig. 5         COLLITY CONTROL         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.		and the second second
PRE BAKE PREP         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 <b>Rice Flour</b> . (Fig. 3)         5. Flip the loaves over so the scores are facing up. Maximum of 5 was neared (Fig. 4)         6. Check the loaves to ensure they will slide easily interface without hours.         7. Load oven and start baking process (Fig. 1)         8. KE         Temp: 440/460 Degrees         Vent: Closed         Steam: Preset         Time: 27 to 32 minutes         FINISH         Place Loaves on Cooling Rack         Funct Lalian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with searne seeds.         OUALITY CONTROL         1. Met 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. More the loaves down on the peel ( to ensure they wort stick) prior to placing in the oven.         4. Do not pull out more dough than you can place in the oven.		
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 <b>Rice Flour</b> . (Fig. 3)         5. Flip the loaves over so the scores are facing up. Maxim for 5 score partel (Fig. 4)         6. Check the loaves to ensure they will slide easily interface without it score.         7. Load oven and start baking process (Fig. 1)         Note: Close oven door each time after the up are us so ow updds internal temperature <b>BAKE</b> Temp: 440/460 Degrees         Vent: Closed         Steam: Preset         Time: 27 to 32 minutes <b>FINISH</b> Place Loaves on Cooling Rack <b>PRODUCT DESCRIPTION</b> True Italian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with sesame seeds. <b>QUALITY CONTROL</b> 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.		4
<ul> <li>2. Score each loaf with a curve/half - moon score (Fig. 1)</li> <li>3. Filp hoaves from cardboard container as shown in (Fig. 2).</li> <li>4. Lightly flour the bottom of each loaf with <b>Rice Flour</b>. (Fig. 3)</li> <li>5. Filp the loaves over so the scores are facing up. Maxim loof 5 are specified (Fig. 4)</li> <li>6. Check the loaves to ensure they will slide easily interface without the control of the scores are facing up. Maxim loof 5 are specified (Fig. 4)</li> <li>6. Check the loaves over so the scores are facing up. Maxim loof 5 are specified (Fig. 4)</li> <li>6. Check the loaves to ensure they will slide easily interface without the control of the specified (Fig. 4)</li> <li>7. Load oven and start baking process (Fig. 7)</li> <li>Note: Close oven door each time after (Fig. 9)</li> <li>Steam: Preset</li> <li>Time: 27 to 32 minutes</li> <li>FINISH</li> <li>Place Loaves on Cooling Rack</li> <li>FRODUCT DESCRIPTION</li> <li>True Italian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with seame seeds.</li> <li>CUALITY CONTROL</li> <li>1. Mater 10 minutes of baking the scores should open up and you should notice an increase in volume.</li> <li>2. Use only a small amount of flour to eliminate excess mess &amp; smoke caused by the flour baking.</li> <li>3. Move the loaves and on the peel (to ensure they won't stick) prior to placing in the oven.</li> <li>4. Do not pull out more dough than you can place in the oven.</li> </ul>		
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<ul> <li>5. Flip the loaves over so the scores are facing up. Maximula of Science panels (<i>Fig. 4</i>)</li> <li>6. Check the loaves to ensure they will slide easily intra the without the field.</li> <li>7. Load oven and start baking process (<i>Fig.</i>).</li> <li>Note: Close oven door each time after baking a rule so obverside internal temperature</li> <li>BAKE</li> <li>Temp: 440/460 Degrees</li> <li>Vent: Closed</li> <li>Steam: Preset</li> <li>Time: 27 to 32 minutes</li> <li>Fig. 4</li> <li>Fig. 5</li> <li>FRODUCT DESCRIPTION</li> <li>True Italian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with seame seeds.</li> <li>CUALITY CONTROL</li> <li>After 10 minutes of baking the scores should open up and you should notice an increase in volume.</li> <li>Use only a small amount of flour to eliminate excess mess &amp; smoke caused by the flour baking.</li> <li>Move the loaves around on the peel (to ensure they wont stick) prior to placing in the oven.</li> <li>Do not pull out more dough than you can place in the oven.</li> </ul>		Fig. 3
<ul> <li>6. Check the loaves to ensure they will slide easily interve without here.</li> <li>7. Load oven and start baking process (<i>Fig.</i>).</li> <li>Note: Close oven door each time after the up at a use over holds internal temperature</li> <li><b>BAKE</b></li> <li>Temp: 440/460 Degrees</li> <li>Vent: Closed</li> <li>Steam: Preset</li> <li>Time: 27 to 32 minutes</li> <li><b>FINISH</b></li> <li>Place Loaves on Cooling Rack</li> <li>Fig. 4</li> <li>Fig. 5</li> <li>From training a small amount of flour to eliminate excess mess &amp; smoke caused by the flour baking.</li> <li>More the loaves around on the peel (to ensure they won't stick) prior to placing in the oven.</li> <li>4. Do not pull out more dough than you can place in the oven.</li> </ul>		the same
7. Load oven and start baking process (Fig. Note: Close oven door each time after thoug as use on unaids internal temperature         BAKE         Temp: 440/460 Degrees         Vent: Closed         Steam: Preset         Time: 27 to 32 minutes         FINISH         Place Loaves on Cooling Rack         FRODUCT DESCRIPTION         True Italian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with sesame seeds.         CUALITY CONTROL         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.		Contraction of the second second
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BAKE         Temp: 440/460 Degrees         Vent: Closed         Steam: Preset         Time: 27 to 32 minutes         FINISH         Place Loaves on Cooling Rack         Fig. 5         PRODUCT DESCRIPTION         True Italian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with sesame seeds.         QUALITY CONTROL         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.	Notes Olass such dash soll time often la such as a such slab internal terms actions	
Vent: Closed       Steam: Preset         Time: 27 to 32 minutes       Image: Steam: Preset         FINISH       Place Loaves on Cooling Rack         Place Loaves on Cooling Rack       Fig. 5         PRODUCT DESCRIPTION       Fig. 5         True Italian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with sesame seeds.       Fig. 5         QUALITY CONTROL       UTENSILS NEEDED         1. After 10 minutes of baking the scores should open up and you should notice an increase in volume.       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.       Image: Close of the oven in the oven.		
Vent: Closed       Steam: Preset         Time: 27 to 32 minutes       Image: Steam: Preset         FINISH       Place Loaves on Cooling Rack         Place Loaves on Cooling Rack       Fig. 5         PRODUCT DESCRIPTION       Fig. 5         True Italian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with sesame seeds.       Fig. 5         QUALITY CONTROL       UTENSILS NEEDED         1. After 10 minutes of baking the scores should open up and you should notice an increase in volume.       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.       Image: Close of the oven in the oven.		
Steam: Preset         Time: 27 to 32 minutes         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.         OUALITY CONTROL         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.	Temp: 440/460 Degrees	Fig. 4
Time: 27 to 32 minutes         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.         QUALITY CONTROL         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.		
FINISH         Place Loaves on Cooling Rack         Fig. 5         PRODUCT DESCRIPTION         True Italian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with sesame seeds.         QUALITY CONTROL         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.		CHARLES & COMPLETE
Place Loaves on Cooling Rack       Fig. 5 <b>PRODUCT DESCRIPTION</b> Fig. 5         True Italian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with sesame seeds.       Utensils NEEDED <b>QUALITY CONTROL</b> Utensils NEEDED         1. After 10 minutes of baking the scores should open up and you should notice an increase in volume.       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.       Utensils NEEDED	Time: 27 to 32 minutes	1
PRODUCT DESCRIPTION       Fig. 5         True Italian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with sesame seeds.       Image: Comparison of the second seco	FINISH	4
PRODUCT DESCRIPTION         True Italian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with sesame seeds.         QUALITY CONTROL       UTENSILS NEEDED         1. After 10 minutes of baking the scores should open up and you should notice an increase in volume.       UTENSILS NEEDED         2. Use only a small amount of flour to eliminate excess mess & smoke caused by the flour baking.       UTENSILS NEEDED         3. Move the loaves around on the peel ( to ensure they won't stick) prior to placing in the oven.       UTENSILS NEEDED	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.         QUALITY CONTROL       UTENSILS NEEDED         1. After 10 minutes of baking the scores should open up and you should notice an increase in volume.       UTENSILS NEEDED         2. Use only a small amount of flour to eliminate excess mess & smoke caused by the flour baking.       UTENSILS NEEDED         3. Move the loaves around on the peel ( to ensure they won't stick) prior to placing in the oven.       UTENSILS NEEDED		the second s
True Italian bread, soft, yellow in color with the nutty, delicate sweet taste of semolina flour. Topped with sesame seeds.       Utersite         QUALITY CONTROL       UTENSILS NEEDED         1. After 10 minutes of baking the scores should open up and you should notice an increase in volume.       Utensiles NEEDED         2. Use only a small amount of flour to eliminate excess mess & smoke caused by the flour baking.       Utensiles NEEDED         3. Move the loaves around on the peel ( to ensure they won't stick) prior to placing in the oven.       Utensiles NEEDED		Fig. 5
sesame seeds.       UTENSILS NEEDED         1. After 10 minutes of baking the scores should open up and you should notice an increase in volume.       UTENSILS NEEDED         2. Use only a small amount of flour to eliminate excess mess & smoke caused by the flour baking.       UTENSILS NEEDED         3. Move the loaves around on the peel ( to ensure they won't stick) prior to placing in the oven.       UTENSILS NEEDED         4. Do not pull out more dough than you can place in the oven.       UTENSILS NEEDED		the second s
QUALITY CONTROL       UTENSILS NEEDED         1. After 10 minutes of baking the scores should open up and you should notice an increase in volume.       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.       Utensile         4. Do not pull out more dough than you can place in the oven.       Utensile		
<ol> <li>After 10 minutes of baking the scores should open up and you should notice an increase in volume.</li> <li>Use only a small amount of flour to eliminate excess mess &amp; smoke caused by the flour baking.</li> <li>Move the loaves around on the peel ( to ensure they won't stick) prior to placing in the oven.</li> <li>Do not pull out more dough than you can place in the oven.</li> </ol>		
<ol> <li>Use only a small amount of flour to eliminate excess mess &amp; smoke caused by the flour baking.</li> <li>Move the loaves around on the peel ( to ensure they won't stick) prior to placing in the oven.</li> <li>Do not pull out more dough than you can place in the oven.</li> </ol>		UTENSILS NEEDED
<ul><li>3. Move the loaves around on the peel ( to ensure they won't stick) prior to placing in the oven.</li><li>4. Do not pull out more dough than you can place in the oven.</li></ul>		
4. Do not pull out more dough than you can place in the oven.		



THREE CHEESE LOAF

# THREE CHEESE LOAF



PACKAGE STORAGE SHELF LIFE FROZEN SHELF LIFE THAWED SHEET PAN W/BOX COOLER N/A 1 DAY RAW WEIGHT W/TOPPING BAKED WEIGHT DIMENSION RAW DIMENSION BAKED

8.25" X 4.25 X 3.25 (LxWxH)

20 OZ

18 OZ

N/A

PAN UP	
N/A	
PAN UP PREP	A REAL
Note: Only pull from the walk-in what can fit in oven. Leave all other dough in walk-in cooler. To achieve	Fig 1
desired appearance and quality, dough should be kept at cooler temperature prior to baking.	, ig. i
	AND SHOULD BE AND
PRE PROOF PREP	
N/A	
PROOF	Fig. 2
N/A	
PROOF SPECS	and the second second second
N/A	
	]
PRE BAKE PREP	A CONTRACTOR OF
1. Pull the dough out of the walk-in-cooler	and the second second second
2. Score each loaf with a curve/half - moon score (Fig. 1)	
3. Flip loaves from cardboard container as shown in (Fig. 2).	Fig. 3
4. Lightly flour the bottom of each loaf with Rice Flour. (Figure 1)	The second second second second second
5. Flip the loaves over so the scores are facing up. May of 5 loave peel (Fig. 4)	And Anna and Anna
6. Check the loaves to ensure they will slide to over the to over the touching.	
7. Load oven and start baking process (F	
Note: Close oven door each time after aing a per to oven her internal temperature	
BAKE	
Temp: 440/460 Degrees	
Vent: Closed	Fig. 4
Steam: Preset	and the second se
Time: 27 to 32 minutes	
FINISH	
Place Loaves on Cooling Rack	
Thate Loaves on Cooling Hack	
	Fig. 5
PRODUCT DESCRIPTION	rig. s
A semolina based bread with 3 Italian cheeses baked into the bread. The 3 cheeses are: Parmesan,	
Romano, and Asiago	
QUALITY CONTROL	UTENSILS NEEDED
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.	E .
5. To ensure the score opens fully, score deep & the length of the loaf, starting 1/4" from ends.	



WHOLE GRAIN LOAF

		E GRAIN LOAF	-	COLOR STREET
STORAGE CC SHELF LIFE FROZEN N//	EET PAN W/BOX POLER A DAY	RAW WEIGHT NO TOPF BAKED WEIGHT DIMENSIONS RAW DIMENSIONS BAKED	1	20 oz (+/25 oz) 18 oz (+/25 oz) N/A 3.25" x 4.25" x 3.25" (+/25")
PAN UPPan:Wooden PeelAmount:5Prep:Rice Flour	UT	TENSILS NEEDED	Fig. 1	
PAN UP PREP Only pull from the walk-in what ca To achieve desired appearance a baking.		-		
PRE PROOF PREP - N/A PROOF Place on the floor, under a covere Place in the proof box on an unco Note: In the winter months, it ma Note: Proof until the dough feels finger	overed rack for 15 - 30 minutes by take longer for the product to p		Fig. 2	
PROOF SPECS - N/A PRE BAKE PREP 1. If surface is dry, lightly mist the 2. Top the surface with .3 oz of o 3. Score each loaf with a curve s 4. Flip loaves from cardboard co 5. Lightly flour the bottom of eac	eats - 1 even Orchid (#40) scoop core ( <i>Fig. 3)</i> ntainer as shown in ( <i>Fig. 4</i> )	(Fig. 2)	Fig. 3	
<ul> <li>6. Flip the loaves over so the sca 7. Check the loaves to ensure th Note: Close oven door each time temperature</li> <li>BAKE Temp: 420 Degrees Polin /</li> </ul>	ey will slide easy with e after loadin eel so he	aves per peer (Fig. 6) sucching, then place into the oven ove, whold its internal	Fig. 4	
Vent: Closed Steam: Preset Time: 35 - 40 minutes (Pol 30 - 35 minutes (AD Note: Bake times will vary at eac	in) O)			
FINISH Place loaves on a cooling rack Refer to the back side of this pag QUALITY CHARACTERISTIC	CS		Fig. 5	
This bread is made with a custom QUALITY ASSURANCE 1. After 10 minutes of baking, the 2. Product may be covered in the 3. Use only a small amount of flo 4. Do not reshape the product w 5. Do not pull out more dough th 6. Do not adjust oven controls, th 7. To ensure the score opens full	e scores should open up and loav e proof box if it starts to stick to th pur to eliminate excess mess & si nen in a raw state. This will dega an you can place in the oven. ney are pre-programmed to ensur	ves should increase in volume. ne cardboard containers. moke caused by the flour. ass the dough.	Fig. 6	TED HANDS-ON TIME
	,, cone doop the onthe longer o		4:30 for 15	

### **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

PAN UP		I stand and a state
N/A	Fig. 1	
PAN UP PREP	, .g	RS IN
N/A	1	
PRE PROOF PREP		
N/A	Fig. 2	Contraction of
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 needed stretch		
Place baguettes on a rack and cover (Fig. 2)		-
	Fig. 3	
PROOF SPECS	4	-
Summer Specs: 30 - 50 Minutes on the floor under a covered rack	4	1100
Winter Specs: 15 Minutes in proof box under a covered rack	1	Contraction of the second seco
20 Minutes on the floor under a covered rack		Carl
<b>Note:</b> Floor proof until the dough feels soft to the touch and dough springs a quickly v	Fig. 4	
indented with finger ( <i>Fig. 3</i> ) PRE BAKE PREP	4	
Lightly dust the peel with rice flour	4	10
<b>Note:</b> Each cafe should have 3 peels and 9 baguettes must be retched a the peels (3 per peel),		Å.
then placed into the oven all at once.	Fig. 5	19 20 21
Gently flip the baguettes out of the container with both side and stret 21" (Figs. 4&5)	1 ig. 0	
Place up to 3 baguettes per peel		
Score each baguette with 3 scores, each the ben mong, starting 1" from the top edge (Fig. 6)		
<b>Note:</b> The scores should be almost <b>only a contract of the standard stan</b>		Non da
BAKE	Fig. 6	1 V
Temp: 460 Degrees Polin / 44 yees Adv /c/Hobart		
Vent: Closed		
Steam: Preset		Market M
Time: 18 - 21 minutes for 1st Bake		
ADD 5 - 10 minutes for Full Bake - Bake to		1. Lul
	Fig. 7	A PROPERTY
Note: Bake times will vary at each cafe. Refer to Baguette Color Chart.		
FINISH	4	E and a
Using a peel, remove baguettes from the oven		
Place on a cooling rack with empty screens, starting from the bottom, going up (Fig. 7)		Pertone
Cover rack with a rack cover after baguettes have cooled (Fig. 8)	Fig. 8	KIIN
Color of a Full Baked baguette (Fig. 9)		Kan I
QUALITY CHARACTERISTICS	4	
Crisp, slightly blistered crust, with a nutty flavor aroma and a slightly less sour fermentation	-	
flavor than our previous French baguette.	Fig. 9	
······································	, ig. c	
QUALITY ASSURANCE	U	ITENSILS 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**

Thread I

SANDWICH, SOUP AND SALAD LINE

PACKAGE
STORAGE
SHELF LIFE FROZEN
SHELF LIFE THAWED

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

LxWxH

PAN UP	
N/A	
	Fig. 1
PAN UP PREP	1 ig. i
N/A	
PRE PROOF PREP	Fig. 2
N/A	
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	124
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 and the	Fig. 4
indented with finger (Fig. 3)	
PRE BAKE PREP	
Lightly dust the peel with rice flour	I I
Note: Each cafe should have 3 peels and 9 baguettes must be stretched onto the (3 per 1),	Fig. 5
then placed into the oven all at once.	
Gently flip the baguettes out of the container with bottom side up an ercn (Figs. 4&5)	and the second se
Place up to 3 baguettes per peel	And the
Score each baguette with one score lengthwise, leaving a .5" margen each end g. 6)	
Place the baguette template next to the baguette and using the astic	Fig. 6
5 times to create 6 equal sized pieces (Fig. 7)	
BAKE	
Temp: 460 Degrees Polin / 440 Degree Idamatic art	Fig. 7
Vent: Closed	
Steam: Preset	Service Journal Docking 1
Time: 18 - 21 minutes for 1st Bake	10000 0 303
ADD 5 - 10 minutes for Full Bake - Bake to Co	
	Fig. 8
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. 8)	Fig. 9
Cover rack with a rack cover after baguettes have cooled (Fig. 9)	SILLE
Color of a 1st Bake baguette ( <i>Fig. 10</i> )	
Color of a Full Baked baguette (Fig. 11)	
QUALITY CHARACTERISTICS	
Crisp, slightly blistered crust, with a nutty flavor aroma and a slightly less sour fermentation	Fig. 10 Fig. 11
flavor than our previous French baguette.	
	I II I
QUALITY ASSURANCE	UTENSILS NEEDED
1. After 10 minutes of baking the scores should open up and you should notice an increase in volume.	
<ol> <li>After 10 minutes of baking the scores should open up and you should houce an increase in volume.</li> <li>Do not pull out more dough than you can place in the oven.</li> </ol>	
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.	
<ol> <li>St. The crust of full baked baguettes should be a dark orange brown.</li> </ol>	
<ol> <li>6. When stretching the bottom baguettes on the peel, leave ample space for the template to fit.</li> </ol>	
o. When succoming the bottom baguette on the peer, leave ample space for the template to fit.	1

ARTISAN FRENCH BAGUETTE RETAIL

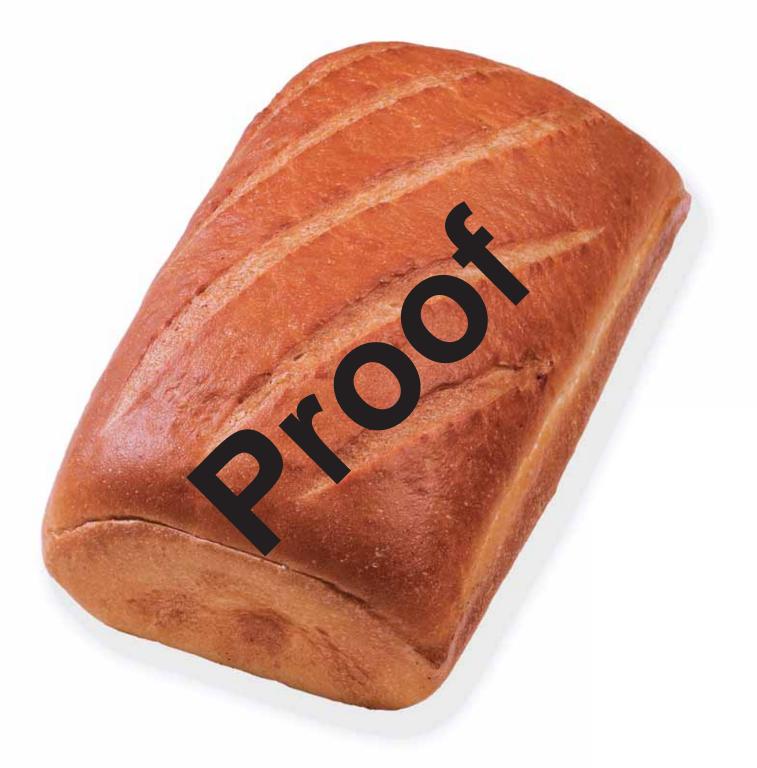
> ARTISAN FRENCH BAGUETTE SERVICE



COUNTRY MICHE

			TRY MICHE		
PACKAGE STORAGE SHELF LIFE FRO SHELF LIFE THA			RAW WEIGHT NO TOPP BAKED WEIGHT WITH T DIMENSIONS RAW DIMENSIONS BAKED (L	OPPING	52.0 oz (+/25 oz) 47.0 oz (+/25 oz) 11.0" X 5.5" X 2.0" (+/25") 11.0" X 7.0" X 4.0" (+/25")
Amount: 3 Prep: Pan a PAN UP PREP Remove Miche fro Reshape loaves a Place molds on en	mpty screens, using a 10	up seams are facing down and	place inside mold (Fig. 1)	Fig. 1	FA
Note: Floor proofi Remove rack cover .5" above the mole PROOF SPECS PRE BAKE PRE Let product dry or	ours under a covered rac ng starts from the time th er and place in the proof t d, approximately 2 - 3 hou <b>b - N/A</b> EP	e product is pulled from the o box - proof until the center of	f the loaves are	Fig.2	
Temp:38Vent:ClaSteam:20Time:10FINISHRemove Miche from	T CYCLE 0 Degrees osed seconds minutes om molds and place onto side of this page for ideal	2ND E 380 De Open N/A 25 - 30 minutes	Note: Bake times may vary at each bakery-cafe		
QUALITY CHA The Artisan starte QUALITY ASSI 1. Pop any surfac 2. If loaves are no causing a soggy of	RACTERISTICS r gives this bread a crisp JRANCE e bubbles that may occur t removed from molds im rrust.	crust and nutty flavor.			MATED HANDS-ON TIME Lite 45 seconds for 3 Miche

Tanera



FRENCH MICHE

		CH MICHE	Qe	
PACKAGE6 TO A SHEESTORAGECOOLERSHELF LIFE FROZENN/ASHELF LIFE THAWED1 DAY		RAW WEIGHT NO TOPPII BAKED WEIGHT WITH TO DIMENSIONS RAW DIMENSIONS BAKED (Lx	OPPING         47.0 oz (+/25 oz)           11.0" X 5.5" X 2.0" (+/-	,
PAN UP         Pan:       Miche Mold         Amount:       3         Prep:       Pan Spray (if needed)         PAN UP PREP         Remove Miche from cooler and begin pan u         Reshape loaves as needed, make sure all s         Place molds on empty screens, using a 10 s	p reams are facing down and	place inside mold (Fig. 1)	Fig.1	1
PRE PROOF PREP - N/A PROOF Floor proof for 2 hours under a covered rack Note: Floor proofing starts from the time the Remove rack cover and place in the proof b .5" above the mold, approximately 2 - 3 hou PROOF SPECS - N/A	e product is pulled from the ox - proof until the center o			
PRE BAKE PREP Let product dry on an uncovered rack, for 3 Score as shown in diagram and ( <i>Fig. 3</i> )	0 - 40 minutes, until a dry sl	kin for s on the store	Fig.2	
BAKETemp:380 DegreesVent:ClosedSteam:20 secondsTime:10 minutes	2ND E 380 Des Open N/A 25 - 30 minutes	Note: Bake times may vary at each bakery-cafe		
FINISH Remove Miche from molds and place onto a Refer to the back side of this page for ideal QUALITY CHARACTERISTICS Crisp, slightly blistered crust, with a nutty fla the French is not quite as sweet. QUALITY ASSURANCE 1. Pop any surface bubbles that may occur 2. If loaves are not removed from molds imm	product appearance wor and wine - like aroma. during the proof cycle.	Having less flour than Country,	Fig.3	
<ol> <li>If loaves are not removed from molds immode immode in the soggy crust.</li> <li>Pan spray can be used on the molds if provide the solution of the molds if provide its provide the solution of the solution of the molds.</li> </ol>	-		ESTIMATED HANDS-ON TI 1 minute 45 seconds for 3 Miche	

Panera



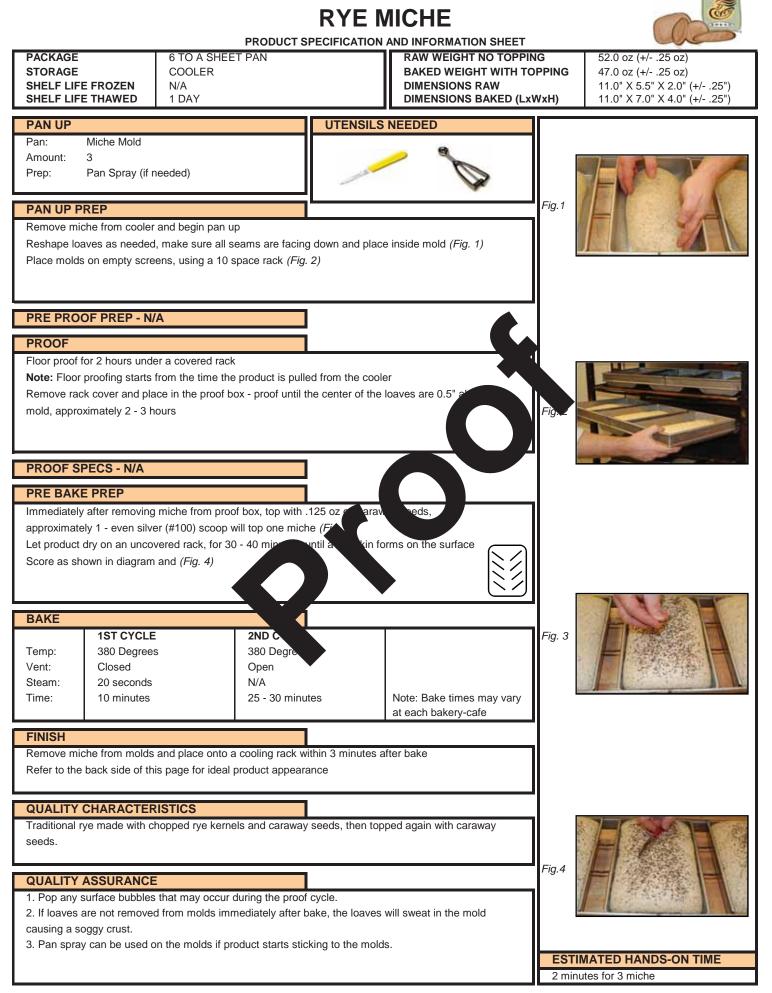
SESAME SEMOLINA MICHE

SESAME SEMOLINA MICHE PRODUCT SPECIFICATION AND INFORMATION SHEET							
PACKAGE6 TO A SHSTORAGECOOLERSHELF LIFE FROZENN/ASHELF LIFE THAWED1 DAY		RAW WEIGHT NO TOPPIN BAKED WEIGHT WITH TO DIMENSIONS RAW DIMENSIONS BAKED (Lx)	PPING	52.0 oz (+/25 oz) 47.0 oz (+/25 oz) 11.0" X 5.5" X 2.0" (+/25") 11.0" X 7.0" X 4.0" (+/25")			
PAN UP         Pan:       Miche Mold         Amount:       3         Prep:       Pan Spray (if needed)         PAN UP PREP         Pull Miche from cooler and begin pan up         Reshape loaves as needed, make sure a         Place molds on empty screens, using a design pan	Ill seams are facing down and p	Dlace inside mold (Fig. 1)	Fig.1	FYA			
PRE PROOF PREP - N/A         PROOF         Floor proof for 2 hours under a covered r         Note: Floor proofing starts from the time         Remove rack cover and place in the proof5" above the mold, approximately 2 - 3 h         PROOF SPECS - N/A         PRE BAKE PREP         Immediately after removing Miche from p         approximately 1 - Orchid (#40) scoop wil         Let product dry on an uncovered rack, for	the product is pulled from the c of box - proof until the center of nours	the loaves are	Fig.2				
Score as shown in diagram and (Fig. 4)         BAKE         Temp:       1ST CYCLE         Temp:       380 Degrees         Vent:       Closed         Steam:       20 seconds         Time:       10 minutes	2ND C 380 Degret Open N/A 25 - 30 minutes	Note: Bake times may vary at each bakery-cafe	Fig.3	KI			
Remove Miche from molds and place on Refer to the back side of this page for ide QUALITY CHARACTERISTICS True Italian bread, soft yellow in color wit topped with sesame seeds. QUALITY ASSURANCE 1. Pop any surface bubbles that may occ 2. If loaves are not removed from mold in causing a soggy crust. 3. Pan spray can be used on the molds i	al product appearance h the nutty, delicate sweet tast ur during the proof cycle. nmediately after bake, the loav	e of semolina flour and es will sweat in the mold		ATED HANDS-ON TIME tess for 3 Miche			

Tanera



RYE MICHE





THREE CHEESE MICHE

THREE CHEESE MICHE PRODUCT SPECIFICATION AND INFORMATION SHEET						
PACKAGE6 TO A SHESTORAGECOOLERSHELF LIFE FROZENN/ASHELF LIFE THAWED1 DAY		RAW WEIGHT NO TOPPING BAKED WEIGHT WITH TOPP DIMENSIONS RAW DIMENSIONS BAKED (LxWx	PING 47.0 oz (+/25 oz) 11.0" X 5.5" X 2.0" (+/25")			
PAN UP         Pan:       Miche Mold         Amount:       3         Prep:       Pan Spray (if needed)         PAN UP PREP         Remove Miche from cooler and begin pan         Reshape loaves as needed, make sure all         Place molds on empty screens, using a 10         PRE PROOF PREP - N/A         PROOF         Floor proof for 2 hours under a covered race         Note: Floor proofing starts from the time th         Remove rack cover and place in the proof	up seams are facing down and place space rack <i>(Fig. 2)</i> 	te inside mold (Fig. 1)	Ξig.1			
.5" above the mold, approximately 2 - 3 ho PROOF SPECS - N/A PRE BAKE PREP Let product dry on an uncovered rack, for 3 Score as shown in diagram and ( <i>Fig. 3</i> ) BAKE Temp: 380 Degrees Vent: Closed Steam: 20 seconds Time: 10 minutes FINISH		s on the succe	Fig.2			
Remove Miche from molds and place onto Refer to the back side of this page for idea QUALITY CHARACTERISTICS A semolina based bread with 3 Italian chee Parmesan cheese. QUALITY ASSURANCE 1. Pop any surface bubbles that may occu 2. If loaves are not removed from molds in causing a soggy crust. 3. Pan spray can be used on the molds if p	eses baked into the dough; Asiag	go, Romano, and F	Fig. 3 Eig. 3 ESTIMATED HANDS-ON TIME 1 minute 45 seconds for 3 Miche			

Panera



WHOLE GRAIN MICHE

WHOLE GRAIN MICHE PRODUCT SPECIFICATION AND INFORMATION SHEET								
PACKAGE STORAGE SHELF LIFE FR SHELF LIFE TH	COC ROZEN N/A			RAW WEIGHT NO TOPPIN BAKED WEIGHT WITH TO DIMENSIONS RAW DIMENSIONS BAKED (Lx)	PPING	50.0 oz (+/25 oz) 45.0 oz (+/25 oz) 11.0" X 5.5" X 2.0" (+/25") 11.0" X 7.0" X 4.0" (+/25")		
PAN UP			UTENSILS	NEEDED				
Amount: 3	the Mold n Spray (if needed)		a			1 SE		
PAN UP PREF	P				Fig.1			
Reshape loaves		oan up sure all seams are facing ing a 10 space rack <i>(Fig.</i>		e inside mold <i>(Fig. 1)</i>				
PRE PROOF	PREP - N/A							
PROOF								
	hours under a cov							
Remove rack co	-	e time the product is pulle he proof box - proof until th 1.5 - 2 hours			Fig.2			
PROOF SPEC	S - N/A							
PRE BAKE PR	REP							
-	Immediately after removing Miche from proof box, top with .5 oz of oats,							
		will top one miche <i>(Fig.</i> ack, for 30 - 40 minutes, u		rn erface				
Score as shown	in diagram and <i>(F</i> puld be 1/4" deep							
BAKE						No. Mar		
	ST CYCLE	2ND E				He Charles		
	880 Degrees Closed	380 De Open			Fig.3			
	20 seconds	N/A						
Time: 1	0 minutes	25 - 30 minut	tes	Note: Bake times may vary at each bakery-cafe				
FINISH								
	•	ace onto a cooling rack wi for ideal product appeara		íter bake				
	ARACTERISTIC							
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					Fig.4			
<ol> <li>Pop any surface bubbles that may occur during the proof cycle.</li> <li>If loaves are not removed from molds immediately after bake, the loaves will sweat in the mold causing a soggy crust.</li> <li>Pan spray can be used on the molds if product starts sticking to the molds.</li> </ol>								
		same amount of time as	-		EST	IMATED HANDS-ON TIME		
,,						nutes for 3 Miche		

Panera