

BAKERY MANUAL

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(Some products may not be available at all locations)

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Look for the Panera Issued Color Chart set separately

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Look for the Panera Issued Size Templates set separately

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|--------------------------------------------------------------|---------------------|
| 1. Ciabatta | 5. Pecan Braid |
| 2. Bagel | 6. Bear Claw |
| 3. Soft Dinner Roll/Sprouted Whole Grain Roll (side choices) | 7. Cinnamon Roll |
| 4. Soft Roll (breakfast sandwich) | 8. Flatbread |
| | 9. Baguette Docking |
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Sweet Dough

Proof



BEAR CLAW

BEAR CLAW

PRODUCT SPECIFICATION AND INFORMATION SHEET



PACKAGE	96 CASE	RAW WEIGHT NO TOPPING	4.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	4.5 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	5.5" x 2.5" x 1.0" (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	7.5" x 4.5" x 1.0" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	10
Prep:	Pan Liner



PAN UP PREP

Pull Bear Claws from freezer and place up to 10 (2x5) on a lined sheet pan (Fig. 1)
 Allow approximately 20 minutes to thaw under a covered rack
 Use a bench scraper to cut the unfilled portion of the Bear Claw
 Make 6 evenly spaced cuts that produce 7 "toes" (Fig. 2)
Note: The cuts should not be too deep, to the point where the filling is showing
 Gently curve each Bear Claw to separate all 7 toes individually (Fig. 3)
Note: Use the Bear Claw Size Template to check for proper size and shape
 Place on a covered rack in the cooler with the rest of the pan up



PRE PROOF PREP - N/A

PROOF

The next day, pull out of cooler and floor proof for 45 minutes under a covered rack
 Remove the rack cover and proof in the proof box for 10 - 15 minutes
 Remove from the proof box, cover and continue to floor proof for 10 - 15 minutes
Note: Use the Bear Claw Size Template to check for proper proof size and shape



PROOF SPECS - N/A

PRE BAKE PREP

Lightly and evenly egg wash the entire product (Fig. 4)
 Using 1 Orchid (#40) scoop, measure 0.3 oz of almond paste and evenly distribute over the crown portion of each Bear Claw (Fig. 5)
Note: The "toes" should not be topped with almond paste



BAKE

Temp: 340°
 Vent: Closed
 Steam: N/A
 Time: 11 - 15 minutes
Note: Bake times may vary at each bakery-cafe



FINISH

Allow to cool for 8 - 10 minutes
 Stripe with white icing in the same direction as the toes are facing (Fig. 6)
 Refer to the back side of this page for ideal product appearance



QUALITY CHARACTERISTICS

Made from Danish dough (without the cinnamon sugar) filled with almond paste, topped with slice almonds and topped with All-Natural white icing.

QUALITY ASSURANCE

1. Do not use pan spray on the pan liner
2. When cutting the toes, be careful not to cut too deep and expose the filling.
3. Do not shape product when frozen - it will break when trying to bend.
4. Do not shape product when left on floor too long. Place product in the cooler until it cools, then shape.

ESTIMATED HANDS-ON TIME
 5 minutes for 10 Bear Claws



Proof

CINNAMON ROLL

CINNAMON ROLL



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	96 PER CASE	RAW WEIGHT NO TOPPING	6.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	6.25 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	4.5" x 2.5" x 1.5" (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	5.5" x 5.25" x 1.25" (+/- .25")

PAN UP
Pan: Sheet Pan
Amount: 8
Prep: Pan Liner

UTENSILS NEEDED
N/A

PAN UP PREP

Pull the Cinnamon Rolls out of the freezer and place up to 8 on a lined sheet pan (Fig. 1)
 Pan up with the narrow side facing down, wide side up (Fig. 2)
Note: Watch spacing so the Cinnamon Rolls do not touch after proofing
 Place on a covered rack in the cooler with the rest of the pan up



Fig. 1

PRE PROOF PREP

The next day, pull Cinnamon Rolls out of the cooler and flip over with the narrow side up (Fig. 3)
Note: Flipping product over will prevent it from separating



Fig. 2

PROOF

Allow Cinnamon Rolls to floor proof for 45 minutes under a covered rack
 Remove the rack cover and proof in the proof box for 10 - 15 minutes
 Remove from the proof box, cover and continue to floor proof for 15 - 30 minutes



Fig. 3

PROOF SPECS

Use template to check for correct proof size - 4.75" x 5.0" x 1.5" (Fig. 4)



Fig. 4

PRE BAKE PREP

Uncover Cinnamon Rolls for 5 - 10 minutes, until a dry film forms on the outer layer (Fig. 5)
Note: Handle the proofed Cinnamon Rolls with care to prevent de-gassing



Fig. 5

BAKE

Temp: 340 Degrees
 Vent: Closed
 Steam: N/A
 Time: 11 - 15 minutes
Note: Bake times may vary by bakery-cafe

FINISH

Allow to cool for 8 - 10 minutes
 Stripe the warm Cinnamon Rolls with white icing (Fig. 6)
 Refer to the back side of this page for ideal product appearance



Fig. 6

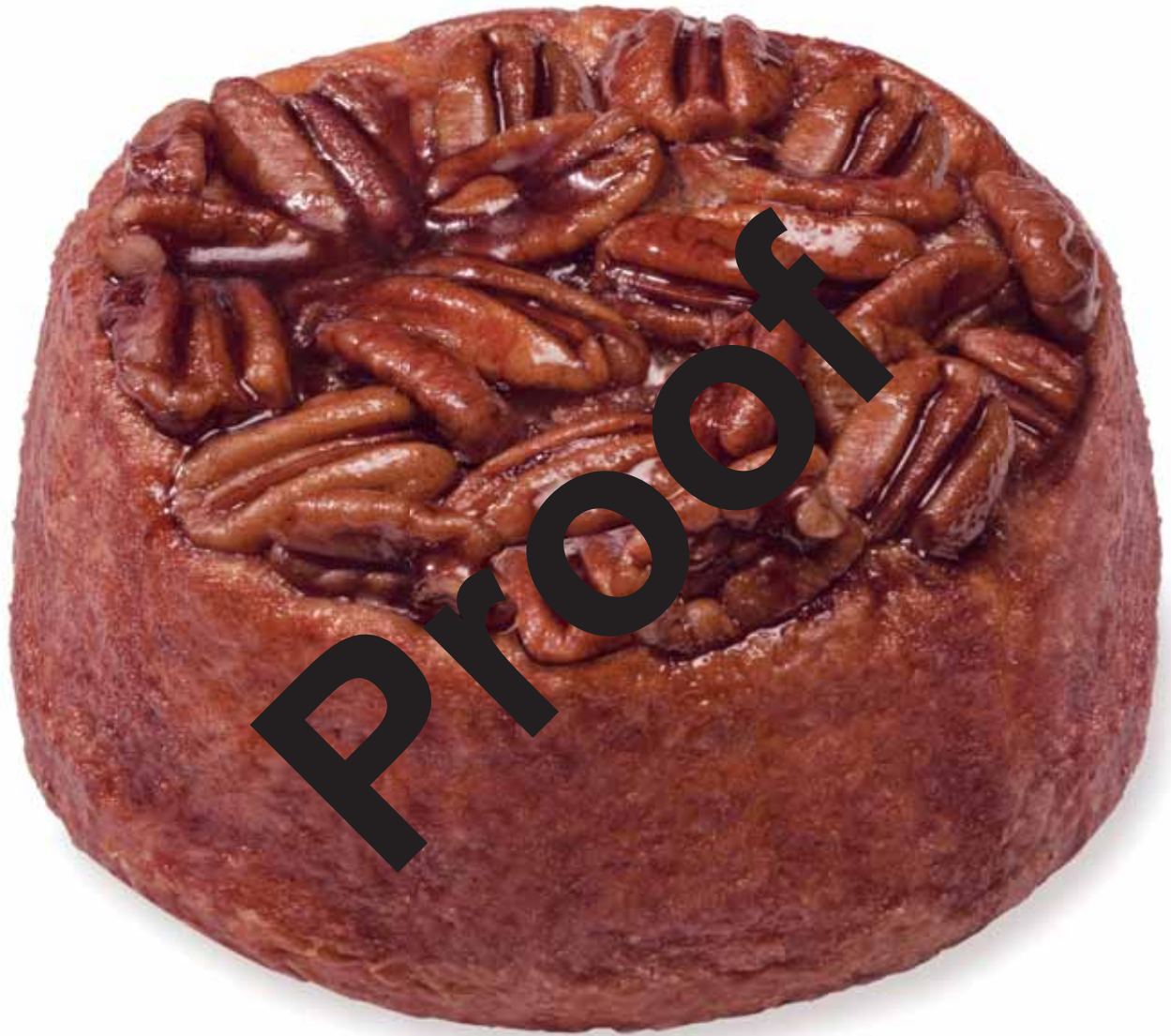
QUALITY CHARACTERISTICS

Cinnamon Rolls are a sweet dough with a cinnamon sugar filling, topped with white icing.

QUALITY ASSURANCE

1. Cinnamon Rolls must be iced warm and iced heavier to achieve desired appearance.
2. It is very important to provide the final proof on the floor and under a bag to give the dough a chance to fully proof without melting the butter out of the dough.

ESTIMATED HANDS-ON TIME
4 minutes 30 seconds for 8



PECAN ROLL

PECAN ROLL



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	120 PER CASE	RAW WEIGHT NO TOPPING	3.5 oz (+/- .25 oz)
STORAGE	COOLER	BAKED WEIGHT WITH TOPPING	5.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	N/A	DIMENSIONS RAW	1.6" (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	4.0" D x 2.0" H (+/- .25")

PAN UP	
Pan:	Pecan Mold
Amount:	15
Prep:	N/A

UTENSILS NEEDED



Fig. 1

PAN UP PREP

Place 1 rounded Orchid (#40) scoop to measure 1.25 oz of Pecan Smear for each Pecan Roll (Fig. 1)
Note: Pecan Smear must be stirred each day before using so that it does not separate
 Use your hands to spread the smear mainly around the edges, with minimal amount on the bottom (Fig. 2)
 Using a Blue (#16) scoop, measure 1 oz of pecans and spread evenly around the mold (Fig. 3)
 Place one frozen pecan roll on top of the pecans (Fig. 4)
 Place on a covered rack in the cooler with the rest of the pan up



Fig. 2

PRE PROOF PREP - N/A

PROOF

The next day, allow Pecan Rolls to floor proof for 45 minutes under a covered rack
 Remove rack cover and proof in the proof box for approximately 30 - 45 minutes
 Pull from the proof box and cover with a rack cover until Pecan Roll dough fills the mold is 1/2" above the top of the mold - approximately 45 - 60 minutes
Note: Proof times will vary at each bakery-cafe



Fig. 3

PROOF SPECS

1/2" above the mold

PRE BAKE PREP - N/A

BAKE

Temp: 340 Degrees
 Vent: Closed
 Steam: N/A
 Time: 15 - 19 minutes
Note: Bake times may vary by bakery-cafe



Fig. 4

FINISH

Allow the product to cool for 3 - 5 minutes
 Place a lined sheet pan on top of the pecan roll mold and carefully flip the pans over (Fig. 5)
 Let the product release, then remove the pecan roll mold
 Refer to the back side of this page for ideal product appearance



Fig. 5

QUALITY CHARACTERISTICS

A sweet dough with cinnamon sugar filling topped with caramel and pecans.

QUALITY ASSURANCE

1. Allowing the product to cool for 3 - 5 minutes prior to flipping over will result in the pecan smear thickening giving the product the desired appearance, other wise the pecans will fall off the roll.
2. If the product is allowed to cool for an extended amount of time, smear will become too hard and product will be very difficult to remove from the mold.
3. Handle with great care once fully proofed to avoid de-gassing product.

ESTIMATED HANDS-ON TIME
7 minutes for 10 pecan rolls



PASTRY RING

PASTRY RING



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	36 PER CASE	RAW WEIGHT NO TOPPING	16.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	27.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	11" x 2.5" x 1.5" (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	10" D x 1.25" H (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	2
Prep:	Pan Liner

UTENSILS NEEDED		
		

PAN UP PREP	
<p>Pull pastry rings from freezer and place up to 2 per pan (Fig. 1)</p> <p>Allow the pastry rings to thaw on the floor for 45 minutes</p> <p>Use a bench scraper to re-cut each tear of the pastry ring, leaving about .5" uncut (Fig. 2)</p> <p>Shape the pastry ring into a circle by placing ends together and twisting each tear down flat, all tears should be twisted in the same direction (Fig. 3)</p> <p>The center hole should be 2" in diameter. About the size of a pan spray can</p> <p>Use 1 Blue (#16) scoop to measure 1.5 oz of streusel and evenly sprinkle on top of the ring (Fig. 4)</p> <p>Place on a covered rack in the cooler with the rest of the pan up</p>	



Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5



Fig. 6



Fig. 7

PRE PROOF PREP - N/A

PROOF
<p>The next day, floor proof under a covered rack for 30 minutes</p> <p>Remove rack cover and proof in the proof box for 10 minutes</p> <p>Remove from the proof box, cover and continue to floor proof for 30 minutes</p>

PROOF SPECS
9.5" D x 1.0" H

PRE BAKE PREP
<p>Use your thumb to gently make an indentation in each tear (Fig. 5)</p> <p>Fill each indentation with 1 oz of filling (cream cheese, apple, cherry) (Fig. 6)</p> <p>Note: Cheese filling is applied directly from its tub and cherry and apple fillings are portioned using an Orchid (#40) scoop</p>

BAKE
<p>Temp: 340 Degrees</p> <p>Vent: Closed</p> <p>Steam: N/A</p> <p>Time: 15 - 19 minutes</p> <p>Note: Bake times may vary by bakery-cafe</p>

FINISH
<p>Allow to cool for 8 - 10 minutes</p> <p>Stripe with white icing (Fig. 7)</p> <p>Refer to the back side of this page for ideal product appearance</p>

QUALITY CHARACTERISTICS
<p>Pastry Rings are made with a sweet Danish dough and filled with a variety of fillings, topped with streusel and white icing.</p>

QUALITY ASSURANCE
<ol style="list-style-type: none"> Do not use pan spray on the pan liner. Pastry Rings can be made with nuts only by special order.

ESTIMATED HANDS-ON TIME
8 minutes 46 seconds for 2 pastry rings