



TG “RAW PASTRIES”

Products from yeast dough's, like e.g. croissants

HANDLING BEFORE BAKING

After the removal from the deep freezer have it done approx. 90 minutes or leave it covered in the fridge over night at 5° C

BAKING

Baking for 18 to 22 minutes (depending on the size of the product) at 180° C to 220° C in the preheated circulating air oven or oven





GTG “BLANCHED RAW PASTRIES”

As to the blanched raw pastries ready for baking the delicate refining operation has been done by our production dept. after shaping and potential filling and before the deep freezing.

HANDLING BEFORE BAKING

Put them directly from the deep freezer on the baking mat

BAKING

Baking for 18 to 22 minutes (depending on the size of the product) at 180°C to 220°C in the preheated circulating air oven or oven





HB “PREBAKED”

Their preparation is especially fast & simple, which also allows the meeting of sudden needs.

HANDLING BEFORE BAKING

Put them directly from the deep freezer on the baking mat.

BAKING

Baking for 7 to 15 minutes (depending on the size of the product) at 200°C to 220°C in the preheated circulating air oven or oven.





TK “FULLY BAKED”

This group includes completely baked & potentially decorated products

HANDLING BEFORE BAKING

Take the products from the deep freezer and have them defrosted at room temperature or in the night in the fridge at 5 °C

BAKING

Completely baked products (e.g. Briny roll) can be baked at your discretion in the preheated circulating air oven or oven at 200 °C for 1-3 minutes.

