

**Method 1**

For slow thawing of dough pieces

**INSTRUCTIONS**

for preparing bread products from frozen

**Cereal bread dough**

Article number 232

Take dough pieces out of the cardboard boxes and remove the plastic packaging.

Please take the individual properties of refrigerating systems and proofers in consideration.

**THAWING:**

\*Remove dough from the freezer (-18°C) and place it in the fridge (+2...+6°C) for 11-15 hours. We recommend covering the dough with plastic wrap.



\*After thawing in the fridge (+2...+6°C), remove the plastic wrap.

\*If the dough pieces are not fully thawed, continue thawing at room temperature (30 min to 1 h 20 min, as needed) until fully thawed.

! After defrosting use within 4 hours.

**SHAPING:**

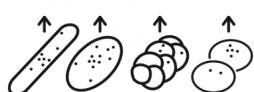
\*After thawing at room temperature, divide the dough and shape as needed, cover the shaped pieces with plastic wrap.

**DECORATING:**

\*Brush the top of the loaf with a little water and sprinkle with flour or seeds.

**PROOFING:**

\*Proofing time in a proofer: 30-50 min, as needed.



\*Proofing time at room temperature: 30 min to 1 h 20 min, as needed.

**BAKING:**

\*Large products (500-600g) are baked in low temperature at 160°C with steam 1.5-2 (l) for 25-35 min. Readiness is checked with a thermometer: 95-96°C (on the inside).

\*Small products (50-150 g) are baked in medium temperature at 190-210°C with (or without) steam 1.5 (l) for 9-18 min. Readiness is checked with a thermometer: 95-96°C (on the inside). Small products can be covered with egg pulp.

**COOLING:**

\*Allow to cool completely before slicing or serving.



**Method 2**

For quick thawing of dough pieces

**INSTRUCTIONS**

for preparing bread products from frozen

**Cereal bread dough**

Article number 232

Take dough pieces out of the cardboard boxes and remove the plastic packaging.  
Please take the individual properties of refrigerating systems and proofers in consideration.

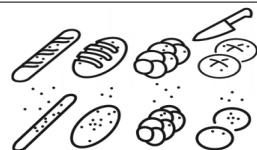
**THAWING:**

\*Remove dough from the freezer (-18°C) and place it in room temperature for 1 h 50 min to 3 h. Extend (or reduce) thawing time as necessary until fully thawed. We recommend covering the dough with plastic wrap.

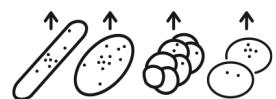
! After defrosting use within 4 hours.

**SHAPING:**

\*After thawing at room temperature, divide the dough and shape as needed. Cover the shaped pieces with plastic wrap.

**DECORATING:**

\*Brush the top of the loaf with a little water and sprinkle with flour or seeds.

**PROOFING:**

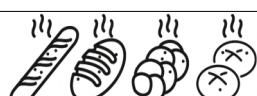
\*Proofing time in a proofer: 30-50 min, as needed.

\*Proofing time at room temperature: 30 min to 1 h 20 min, as needed.

**BAKING:**

\*Large products (500-600g) are baked in low temperature at 160°C with steam 1.5-2 (l) for 25-35 min. Readiness is checked with a thermometer: 95-96°C (on the inside).

\*Small products (50-150 g) are baked in medium temperature at 190-210°C with (or without) steam 1.5 (l) for 9-18 min. Readiness is checked with a thermometer: 95-96°C (on the inside). Small products can be covered with egg pulp.

**COOLING:**

\*Allow to cool completely before slicing or serving.

