

**Method 1**

For slow thawing of dough pieces

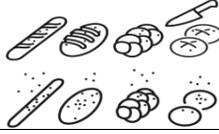
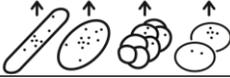


**INSTRUCTIONS**

for preparing bread products from frozen

**Italian bread dough**

Article number 234

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.	
<b>THAWING:</b> *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 ! After defrosting use within 4 hours.	
<b>SHAPING:</b> *After thawing at room temperature, divide the dough and shape as needed, cover the shaped pieces with plastic wrap.	
<b>DECORATING:</b> *Brush the top of the loaf with a little water and sprinkle with flour or seeds.	
<b>PROOFING:</b> *Proofing time in a proofer: 30-50 min, as needed. *Proofing time at room temperature: 30 min to 1 h 20 min, as needed.	
<b>BAKING:</b> *Large products (300-600g) are baked in low temperature at 275°C with steam 1.5-2 (l), after steam baked temperature 220°C for 16-18 min. Readiness is checked with a thermometer: 95-96°C (on the inside). *Small products (50-150g) are baked in low temperature at 275°C with steam 1.5-2 (l), after steam baked temperature 220°C for 10-14 min. Readiness is checked with a thermometer: 95-96°C (on the inside).	
<b>COOLING:</b> *Allow to cool completely before slicing or serving.	
<b>SIDE NOTE:</b> We recommend chopping ciabatta dough with a sharp dough cutter, and twisting dough instead of rounding it.	



## Method 2

For quick thawing of dough pieces

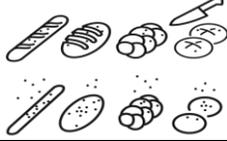
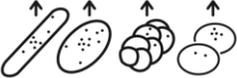


### INSTRUCTIONS

for preparing bread products from frozen

#### Italian bread dough

Article number 234

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.	
<b>THAWING:</b> *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.	
<b>SHAPING:</b> *After thawing at room temperature, divide the dough and shape as needed. Cover the shaped pieces with plastic wrap.	
<b>DECORATING:</b> *Brush the top of the loaf with a little water and sprinkle with flour or seeds.	
<b>PROOFING:</b> *Proofing time in a <u>proofer</u> : 30-50 min, as needed. *Proofing time <u>at room temperature</u> : 30 min to 1 h 20 min, as needed.	
<b>BAKING:</b> *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.	
<b>COOLING:</b> *Allow to cool completely before slicing or serving.	
<b>SIDE NOTE:</b> We recommend chopping ciabatta dough with a sharp dough cutter, and twisting dough instead of rounding it.	

