

# **Pan Free Loaves**



## **Baking & Handling Instructions**

# Bake'nJoy®

## Table of contents

- ✓ Pan free loaf flavors pg.3
- ✓ Baking & handling overview pg.4
- ✓ Garnishing & Topping Suggestions pg.5
- ✓ packaging options pg.6



# Panfree

## Pan Free Loaf Options



Item Code	Product Description	PK/Size
337549	CRANBERRY NUT	18/18 Oz.
337449	BANANA NUT	18/18 Oz.
337349	TRIPLE BERRY	18/18 Oz.
361897	ZUCCHINI NUT	18/18 Oz.
643941	BUTTER POUND	18/18 Oz.
337249	FRENCH VANILLA	18/18 Oz.
349245	BLUEBERRY	18/18 Oz.
349248	CINNAMON BURST	18/18 Oz.
349251	APPLE CARAMEL	18/18 Oz.
349254	BANANA CHOC. CHIP	18/18 Oz.
349257	LEMON	18/18 Oz.

*Bake'nJoy.*

# Baking & Handling Overview

- 1) Storage – Keep loaves frozen at 0° or below until ready to use.
- 2) Remove desired number of frozen pre-deposited loaves from freezer.
- 3) Carefully slit the plastic covering and slide tray out. *(Keep plastic to re-cover any unused batter before returning to the freezer).*
- 4) Place frozen loaves in their tins onto a pan lined baking sheet. *(Maximum amount of pans per tray would be 2x5 configuration).*
- 5) Pre-heat oven based on temperature recommendations below.
- 6) Allow loaves to thaw for approximately 60 min. *(time will vary depending on shop conditions).*
- 7) Garnish as desired prior to baking.
- 8) Bake as directed below.
- 9) Loaves are done when top springs back to light touch.
- 10) Cool completely prior to packaging.
- 11) Merchandise & sell loaves whole, sliced, or individual grab & go single slices.



Step 2



Step 3



Step 4



Step 7

Type of Oven & Recommended Temp.	Thaw loaves	Estimated Bake Time
Rack/Deck Oven-340°-360°	60 Minutes	45-50 min
Convection Oven – 325°		Bake first 10 minutes with fan off. Turn fan on & continue baking an additional 40-50 minutes.

# Garnishing Suggestions

Garnishings loaves creates eye appeal. It can be as simple as a single topping applied prior to baking or for a more enhanced gourmet style loaf a combination of toppings can be used. Create you own signature loaves using either the suggestion below or additional toppings of your choosing.....

Item Code	Product Description	Garnish Suggestions (Prior to Baking)	Garnish Suggestions (After Baking & Cooling)
337549	CRANBERRY NUT	Chopped Nuts, Coarse Sugar, or #823808 Vanilla Streusel.	String ice top with Vanilla or Orange roll icing.
337449	BANANA NUT	Coarse Sugar, Chopped Nuts, Chocolate Chips, #823808 Vanilla Streusel, or #498388 Cinnamon Streusel.	String Ice top with Vanilla or Chocolate roll icing.
337349	TRIPLE BERRY	Coarse Sugar, Chopped Nuts, or #823808 Vanilla Streusel.	String Ice with Vanilla roll icing.
361897	ZUCCHINI NUT	Coarse Sugar, Chopped Nuts, or #823808 Vanilla Streusel.	String Ice with Vanilla roll icing.
643941	BUTTER POUND	Coarse Sugar or #823808 Vanilla Streusel.	String Ice with Vanilla roll icing.
337249	FRENCH VANILLA	Coarse Sugar or #823808 Vanilla Streusel.	String Ice with Vanilla roll icing.
349245	BLUEBERRY	Coarse Sugar or #823808 Vanilla Streusel.	String Ice with Vanilla roll icing.
349248	CINNAMON BURST	Coarse Sugar or #282924 Cinnamon Streusel.	String Ice with Vanilla roll icing.
349251	APPLE CARAMEL	Coarse Sugar or #282924 Cinnamon Streusel.	String Ice with Vanilla roll icing.
349254	BANANA CHOC. CHIP	#282924 Cinnamon Streusel, Walnuts or Choc. Chips	String Ice with Vanilla roll icing.

# Packaging Options



**Single Serve  
(Selling by the Slice)**

**1 Count  
Packaged Loaf**

**Sliced Loaf Cake**

#869700  
ALLIED CONVERT  
500 Ct. 4"X2"X1"  
Cellophane Bags

#591400  
DART  
200 Ct. 9"X4"X3"  
Clear Hinged Container

#919726  
DART  
200 Ct. 9"X9"X3"  
Clear Hinged Container

