

BAKING TECHNOLOGIES AND INSTRUCTIONS

Baking technologies

Fully baked:	during production the product was fully baked. However, for best results, it is recommended to heat it in the oven for a couple of minutes. In case of heating, it is not necessary to defrost, unless it is specifically stated in the instructions.
Part-baked:	during production, the product was partially baked, and it is required to be baked fully to achieve appropriate serving quality.
Ready-to-bake:	during production, the product was not baked, but underwent all necessary preparations (eg. fermentation). Baking is required to achieve appropriate serving quality.
Serve hot:	the product is recommended to be served hot. Relevant baking / heating instructions are provided, so that the shortest possible time is used to achieve appropriate serving temperature.
Thaw and serve:	there is no need to bake or heat the product. It can be served after the given thawing time is done.

Baking instructions

For each individual product, there is an appropriate baking instruction, that will bring excellent quality as a result.

Settings for baking are calculated for an air-mixing oven, however slight deviations can occur with various oven types.

FURTHER INFORMATION

The weight and size of individual products, as also the proportion of ingredients in the recipes show an average value, and slight deviations can occur.

Please note, that the data provided (weights and percentage of ingredients) are relevant to the frozen product.

Allergen data are based on the recipes valid at the time of issue of the current catalogue, and they can change in case of a modification in the recipe.

Do you have questions on any of our products? Do you want to know the specific ingredients, nutritional value or allergen data in detail for any of our bakery products?

La Lorraine operates a specification database, where you can check all the above at the click of a button, if you know the product code, as also you can check the latest packaging and logistics data.

La Lorraine Technical Datasheet is available at <https://specification.llbg.com>.

All you have to do is to fill in the product code, select the required language and click on the OK button, to access all details.

There is no need to register or have any special ID to use this database, all you need to know is the product code.

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