

STORAGE & REHEATING GUIDE

BREADS

Storage Guide: Ideally to be wrapped tightly and stored at room temperature.

Reheating: Reheat loaf in 160°C oven for 5-8 minutes. Let the loaf cool for 10 minutes before slicing.

Best Before: Up to 2-3 days at room temperature and up to 4-5 days in refrigerator.

DOUGHNUTS

Storage Guide: Store at ambient room temperature.

Best Before: Best consumed within 2 hours from purchase. If not consumed immediately or within 2 hours, please refrigerate to maintain quality and freshness.

*Lemon-meringue, Passionfruit and Smoked Yuzu fillings contain fish-based gelatin.

All our doughnut's dough contains eggs.

COOKIES

Storage Guide: Store at ambient room temperature in an air-tight container.

Reheating: Reheat cookies in microwave for 30 sec -1 minutes, or until warm throughout. Reheat cookies in 160°C oven for 5-7 minutes, or until warm throughout.

Best Before: Up to 1 day at room temperature and 3 days in refrigerator.

PASTRIES

Storage Guide: Store at ambient room temperature.

Reheating: Reheat in microwave for 1-2 minutes or until warm throughout. Reheat in 160°C oven for 3-4 minutes (scones) & 7-9 minutes (cinnamon rolls), or until warm throughout.

Best Before: Best consumed warm within the same day. Last up to 2 days at ambient room temperature and 3 days in refrigerator.

BERRY TART

Storage Guide: Store at ambient room temperature.

Reheating: Reheat whole berry tart in 160°C oven for 10-12 minutes, or until warm throughout. Reheat a slice of berry tart in 160°C oven for 3-4 minutes, or until warm throughout.

Best Before: Best consumed within the same day. Last up to 1-2 days in refrigerator.

CHILLED PASTRIES

Storage Guide: refrigerate within the hour of purchase

Best Before: Best consumed on day of purchase or 2 days in refrigerator (including day of purchase)

OTHERS:

Smoked Sea Salt: Ensure the bottle is sealed tightly and stored at ambient room temperature

Seasonal Compote: Best consumed within a day. Last up to 3-4 days in the refrigerator.

Vanilla Chantilly: Best refrigerated and consumed within a day.

Beef Marmalade: Best stored refrigerated. Eat within 7 days. Reheat in a pot on low to medium heat, stirring continuously.

PANTRY CHOCOLATE

Storage Guide: For slayers chocolate best stored in air conditioned area or refrigerate.

Best Before: Best consumed within 2 weeks of purchase.