



Vie de France Yamazaki, Inc. Bread Handling Instructions

Parbaked Bread

Preheat convection oven to temperature shown on chart.

Place frozen parbaked bread directly on oven racks or use perforated trays. Use time guidelines on chart. (If desired, apply 5 seconds of steam at start of bake.)

Mini Alpine French 400°F 6-12 min

Mini Boule

French 400°F 6-12 min

Sourdough 350°F 12-15 min

Romano, Swiss & Parsley 350°F 10-15 min

Boule Sourdough 350°F 15-18 min

Table Loaf Seven Grain 350°F 6-10 min

Panella 350°F 6-12 min

Midi Baguette French 400°F 6-12 min

Batard

French 400°F 6-12 min

Sourdough, Multigrain, Seven Grain 350°F 6-10 min

Petit Pain

French 400°F 6-12 min

Sourdough, Multigrain, Seven Grain, Romano, Swiss & Parsley 350°F 6-10 min

Bistro

French 400°F 6-12 min

Wheat, Multigrain, Sourdough 350°F 6-10 min

Italian Panino 350°F 6-12 min

Breadstick

Parmesan Cheese, Italian Spice, Soft French 350°F 2-3 min

Mini Baguette French 400°F 6-12 min

Sub Roll

Milano 8", Milano 12" 350°F 6-12 min

Multigrain 8", Soft French 8", Soft French 12" 350°F 6-10 min

Sandwich Round

Soft French, Multigrain, Romano, Swiss & Parsley, Potato Onion, 350°F 6-10 min

Rustic Mini Loaf 7" 350°F 6-10 min



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Important: Various ovens may require slight modifications in the recommended baking times. If adjustments are necessary to achieve proper bake color, keep bake time the same and adjust baking temperature.



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Thaw-and-Serve Bread

1. Thaw overnight in refrigerator or for one hour at room temperature in poly bag.
2. Warm in convection oven for 2–3 min. at 350°F if needed.

Frozen Bread Dough

1. Thaw for 8–12 hours in refrigerator (38°– 42°F) on 18"x 26" paper-lined tray.
Cover with plastic.

French Bread: 3 rows of 5

Other Flavors: 3 rows of 4

Once thawed, rest at room temperature for 20–30 min. until internal temperature of dough is 50°–60°F.

2. To shape baguette, batard and alpine, set bread shaper at appropriate setting (refer to your operator's manual). To shape boules, use downward pressure and gently pull the dough toward you. Make quarter turns and continue until the dough forms a firm ball with smooth exterior skin. For additional shape ideas, contact your local Vie de France representative.

3. Place loaf seam side down on filet or perforated pan.

4. Proof in preheated proof box at 85°–88°F and 83–86% humidity for the following times:

French: 1 1/2–2 hours

Sourdough: 2 1/2–3 hours

Other Flavors: 1 1/4–1 1/2 hours

5. To cut baguette, batard and alpine, hold double-edge razor blade at 45° angle to loaf and make cuts. To cut boule, hold blade perpendicular to loaf and make cuts.

6. Bake in preheated convection oven. Apply 5–20 seconds of steam.

NOTE: Instead of steam, apply eggwash before baking egg bread.

French: 400° 15–35 min.

Egg Bread: 300° 25–35 min.

Other Flavors: 350° 25–35 min.

7. Cool for 15 min. before displaying. Cool to room temperature before packaging.

NOTE: Time and temperature will vary based upon dough weight and individual equipment