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

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.
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”x26” 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.
   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

Clean Label Frozen Bread Dough
Handling instructions have been optimized for Clean Label bread dough blocks.
1. Remove frozen dough pieces from the freezer.
2. Place on a paper-lined full size sheet pan.
3. Cover product and let sit at room temperature until the dough reaches 60°F.
4. Shape the product into Baguettes, etc.
5. Place in retarder for 18–24 hours for overnight method or straight in proofer for straight method.
6. Proof at (88°F / 85% Rh) for 80-90 minutes.
7. After proofing, score product to desired type.
8. **Rack Oven:** Bake at 450°F for 5 minutes, then 380°F for 12–14 minutes with initial steam at 5 seconds. Open oven damper last 3 minutes.
9. **Deck Oven:** Bake at 450°F for 5 minutes, then 400°F for 13–15 minutes with initial steam at 5 seconds. Open oven damper last 5 minutes.
10. Remove from the oven and let product cool, approximately 60–70 minutes.
11. Cool completely before packing to prevent moisture and condensation build up.

Processing and oven equipment performance may vary. Please adjust accordingly.