



Vie de France Yamazaki, Inc. Desserts Handling Instructions

To ensure maximum quality and customer satisfaction, we recommend handling our dessert products using the guidelines below. All Vie de France desserts should be kept frozen (-10°F to 0°F) until ready to use.

Layer Cakes, True Temptations, Extreme Desserts, Cheesecakes, and Soda Shoppe Desserts:

1. Remove inner wrapping before defrosting. Thaw in original box, away from strong odors, in refrigerator overnight. After thawing, keep cakes refrigerated at all times.
2. For best results, cut when cake is semi-frozen. Use a thin, non-serrated knife dipped in hot water and wipe knife after each cut.
3. Once cut, cover exposed edges of cake with wax paper to prevent dryness.

Tartes and Tortes:

1. Remove inner wrapping before defrosting. Thaw in original box, away from strong odors, in refrigerator overnight. Tartes can also be thawed at room temperature approximately 6 hours. Internal temperature should not exceed 45°F.
2. After thawing, keep tartes refrigerated at all times. For best results, cut all tartes and tortes when chilled (40°–45°F). Tartes may be served chilled or heated (except Pear Port Wine).
3. To cut Rustic Tartes, remove Tarte from circle and place on a flat surface. Using a serrated knife, cut from center to outer crust in a sawing motion, wiping knife after each cut. For Pear Port Wine, dip serrated knife in hot water before each cut.
4. Once cut, cover exposed edges of tartes with wax paper to prevent dryness.
5. To heat, bake Tarte or torte slice in preheated convection oven at 325°F for 2–4 min. (8–10 min. for whole Deep Dish; 7–8 min. for whole Rustic Tartes) on a paper-lined baking sheet.

Note: Ovens may vary, so adjust oven temperature and keep bake time the same. If oven is not full, use middle shelves to provide a more even bake.

Individual Desserts:

1. Best if kept in original packaging until ready to serve.
2. To thaw, place product in refrigerator for two hours.
3. When ready to serve, gently remove dessert from packaging and place on plate.
4. Remove plastic strip from dessert. Best if served close to room temperature.