

NEW

community Co

INTRODUCING OUR **NEW** RANGE OF

ARTISAN BREAD

FRESH BAKED TASTE WITHOUT THE FUSS

*FROZEN THAWBACK



CATEGORY OVERVIEW

- New range of 'Artisan Breads'. Best baked in store, however, can be sold as thaw and display.
- Made in Australia from Australian Flour



Artisan bread (Specialty) driving value growth

- Premium dough fermented for 18 hours, rested and stone baked.

COMMUNITY CO SOURDOUGH ROLLS METHOD SHEET

PRODUCT DESCRIPTION

Community Co Rustic Rolls 4 Pack

Community Co Ciabatta Rolls 4 Pack

PREPARATION DETAILS:

ENSURE ROLLS ARE BAKED FROM FROZEN

1. Remove desired amount of Sourdough Rolls from carton and place on clean baking trays.
2. Space evenly across the baking tray.
3. Bake on the following temperatures depending on oven type.

OVEN TYPE	TEMPERATURE	TIME
CONVENTIONAL	200°C	6 MINS
FAN FORCED	180°C	6 MINS

4. Allow Rolls to cool for a minimum 30 mins. Ensure Rolls are cooled in a location away from other ingredients to avoid cross contamination. You need to comply with the below allergen statement.

ALLERGEN STATEMENT

CONTAINS GLUTEN (WHEAT). MAY CONTAIN OTHER GLUTEN CEREALS, CRUSTACEA, EGG, FISH, MILK, PEANUT, SOYBEAN, TREE NUTS, SESAME SEEDS, SULPHITES, AND LUPIN.

5. Place 4 rolls in the packaging provided, fold pack, and seal with white deli label.
6. Date code - Place the date stamp on the back of the bag.

CONDITIONS

DISPLAY	Display and store under dry ambient temperature conditions
BEST BEFORE DAYS	Day of Bake or Thaw + 2 days
CLEAR BY	This is a daily line and is to be cleared at the end of each trading day

COMMUNITY CO LOAVES METHOD SHEET

PRODUCT DESCRIPTION

Community Co Crusty Vienna

Community Co Ciabatta Loaf

PREPARATION DETAILS:

ENSURE LOAVES ARE BAKED FROM FROZEN

1. Remove desired amount of Loaves from carton and place on clean baking trays.
2. Space evenly across the baking tray.
3. Bake on the following temperatures depending on oven type.

OVEN TYPE	TEMPERATURE	TIME
CONVENTIONAL	200°C	18-20 MINS
FAN FORCED	180°C	18-20 MINS

4. Allow Loaves to cool for a minimum 30 mins. Ensure Loaves are cooled in a location away from other ingredients to avoid cross contamination. You need to comply with the below allergen statement.

ALLERGEN STATEMENT

CONTAINS GLUTEN (WHEAT). MAY CONTAIN OTHER GLUTEN CEREALS, CRUSTACEA, EGG, FISH, MILK, PEANUT, SOYBEAN, TREE NUTS, SESAME SEEDS, SULPHITES, AND LUPIN.

5. Place 1 Loaf in the packaging provided, fold pack, and seal with white deli label
6. Date code - Place the date stamp on the back of the bag.

CONDITIONS

DISPLAY	Display and store under dry ambient temperature conditions
BEST BEFORE DAYS	Day of Bake or Thaw + 2 days
CLEAR BY	This is a daily line and is to be cleared at the end of each trading day