FRENCH ITALIAN LOAF

BPC# 113455000

STEP-BY-STEP BAKING GUIDE

01 Prepare

- On 4 Channel pan prepared with non-stick spray, place 4 frozen loaves of French/ Italian Bread.
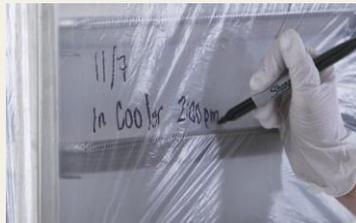
02 Mist

- Mist frozen dough with water.
- Place on a 10 shelf baking rack.

03 Cover

- Cover rack with a labeled rack cover. Include:
    - Date/Time in cooler
    - Min 18 hr
    - Time Pulled
- Place covered rack in cooler for 18-24 hrs.

18 - 24 Hrs

04 Proof

- Remove rack from cooler.
- Mist dough with water.
- Cover rack and allow to floor proof 90 -120 minutes. Keep rack covered until ready to score and bake.
- After 60 minutes, test with proof tool.
- If dough does not touch the top of proof tool, continue to floor proof.
- When dough touches top of proof tool, the loaves are ready to bake.

90-120 Mins

05 Score

- Mist loaves lightly with water.
- Immediately prior to placing in the oven, use a scoring knife to make 4- 1/2" deep angled cuts as shown in picture.

06 Bake

- Place rack in oven, bake at 350F with 20 sec steam for 21-23 minutes or until golden brown.

07 Package

- Once product is cool (45mins-60mins), package as a sell unit.
- Label product with printed labels.

Adhere to store-specific packaging and labeling requirements.

45 Mins

product expectation

CHANGING THE PROCESS CAN RESULT IN POOR QUALITY PRODUCT AND DISSATISFIED CUSTOMERS.

FRENCH ITALIAN LOAF

TROUBLESHOOTING PRODUCT

Underbaked

Just Right

Overbaked

Under proofed

Proofed

Over proofed

Problem	Possible Causes	Solutions
• Small loaves that may not fit properly in bag. • Loaves are likely to have voids, blowouts, or side splitting. • Pale color.	• Under proofed dough with not enough floor time. • Not following proper misting procedure.	• Allow product to proof covered on floor until it reaches proper size. • Product should completely fill proof tool cavity before baking. • Follow the build sheet for recommended floor time. • Mist at least 3 times before putting into the oven.
• Large loaf size that may not fit properly in bag. • Loaves are likely to be flat in shape or sag in the middle. • Scores on loaves may not open.	• Over proofed dough with too much floor time. • Product is under baked. • Pans are clogged with carbon buildup not allowing the heat to flow through the pan. • Not using proper pan. • Not using proper baking rack. • Too much steam in the oven.	• Allow product to proof covered on floor until it reaches proper size. • Product should completely fill proof tool cavity before baking. • Follow the build sheet for recommended floor time. • Clean pans on a regular basis to prevent carbon buildup. • Use proper screen pan. • Use proper 10 slot baking rack.
• Areas of the bread where physical defects such as holes and tearing occur.	• Blowouts, voids, or side splitting. • Under proofed dough with not enough floor time. • Incorrect scoring or use of a non-approved scoring knife (not applicable for Kaiser Rolls as roll is stamped and does not require scoring). • Lack of steam or no steam at all in the oven. • Not following proper misting technique.	• Allow product to proof covered on floor until it reaches the proper size. • Product should completely fill proof tool cavity before baking. • Follow the build sheet for recommend floor time. • Only use approved scoring tool. • Check to ensure steam is working properly. • Mist at least 3 times before putting into the oven.
• Incorrect Color.	• Too light – not enough time in the oven or oven temperature is inaccurate. • Too dark – too much time in the oven or oven temperature is inaccurate. • Incorrect handling of product prior to baking.	• Follow directions on build sheet for proper product handling. • Have oven technician check and recalibrate oven.