

# **HEATING SUGGESTIONS**

#### **OVEN:**

If slacked (thawed in refrigerator), heat at 250 for 10 to 12 minutes. Target temperature is 110 degrees.

If frozen, we'd recommend thawing in microwave for 30 to 45 seconds, and then following directions above.

#### IN HEATED DISPLAY:

## Item Frozen:

Bulk items, not wrapped. Microwave from frozen for 1 to 1.5 minutes, then put in the heated display. You can warm on the roller grill first to crisp up the outside of the dough. (Note: times vary depending on microwave.)

In package, not opened. Microwave from frozen for 45 second to 1 minute. (Note: in closed packaging, with ends closed, product may build up moisture in about an hour or so. We recommend putting a little slit in the packaging or ask for vented packaging.)

### Item slacked:

Bulk items, not wrapped. Option A: Microwave for 30 seconds, then put in the heated display.

Bulk items, not wrapped. Option B: Put on roller grill for 15 minutes to warm up and then put in heated display.

In package, not opened. Microwave for 15 to 30 seconds, then put in heated display. (Note: in closed packaging, with ends closed, product may build up moisture in about an hour or so. We recommend putting a little slit in the packaging or ask for vented packaging.)

## ON ROLLER GRILL:

# Item Frozen:

Bulk items, not wrapped. Microwave from frozen for 1 minutes, then put on roller grill.

In package, one end opened. Microwave from frozen for 1 minute, remove from packaging and then put on roller grill.

# <u>Item slacked (thawed in refrigerator):</u>

Bulk items, not wrapped. Put on roller grill to warm up. It'll take around 15 minutes depending on the roller grill temperature

In package. Remove from package and then put on roller grill to warm up. It'll take around 15 minutes depending on the roller grill temperature

#### **FRYER:**

We recommend thawing them before placing into the fryer. Fryer time is 1 to 1.5 minutes - depending on preference.

These are suggested heating methods. Times will vary depending on your equipment.

Thank you for your business.

Any questions, please call 918-342-5852 or email chris@homelandbaking.com or greg@homelandbaking.com.