

Caring for Our Frozen Foods



Since most of our frozen products arrive in foodservice packaging, it's helpful to know how to repackage them for storage in your home freezer to prolong their shelf-life. These products are typically stored at -10 degrees, much colder temperatures than in a home freezer, so it's important to repackage them to protect against the temperature fluctuations that can occur with a home freezer. By following the guidelines below, you will maintain the quality of these products, and ensure reliable, delicious results!



FROZEN PASTRY DOUGH (cinnamon rolls, turnovers, croissants, etc.)

When you receive a case of a frozen pastry product, divide the items into zippered freezer bags or use 2 AP Bakery Bread Bags (#5494 or #4238) to double bag them into 12-24 roll amounts. Squeeze as much air out of the bags as possible and zip or twist-tie to seal. This way, you can better protect the rolls from freezer burn and pull out only what you need to bake. Packaged this way, the rolls will rise and bake beautifully and can be stored in your freezer for 3 months.



Dawn FRENCH BREAD DOUGH

When you receive a case of frozen French Bread Dough (#4909), divide 1-2 loaves (the amount you would use for a meal) into jumbo zippered freezer bags or use 2 AP Bakery French Bread Bags (#5613) to double bag them. This way, you can better protect the loaves from freezer burn and pull out only what you need to bake. The loaves can be thawed and baked into bread, rolls, or soup bowls. Packaged this way, they will store in your freezer for up to 6 months.



POTATO PRODUCTS

To protect potato or sweet potato products from freezer burn, transfer them from any brown paper bag packaging into zippered freezer bags or double Bakery Roll Bags (#4238), in portions to suit your family. Removing only what you need for a meal will maintain the quality of the other portions by avoiding thawing on the counter during dinner preparation, and then refreezing.



CHEESE

If you aren't going to use a large bag of cheese right away, divide grated cheese into 1/2 lb. portions in zippered freezer bags and store in the refrigerator until the "use by" date or in your freezer for 3 months. Wrap portions of block cheese tightly in plastic wrap, and store in the refrigerator. Cheese retains its best flavor when kept in the refrigerator versus the freezer, but freezing in proper packaging will extend the shelf-life.