

CAFFE BENE

Ready Bakery



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Savory Pie

• Specification

Primary shelf life	60 Days
Primary storage	Freezer
Secondary shelf life	3 Days (including 6hr thawing)
Secondary storage	Bakery Showcase (Chilled Section)
Cooking Time	4 Minutes
Cooking Temperature	200°C
Cooking Equipment	Oven
Utensil	Use Spatula to handle the product

• Product handling procedure

1. Store the Pies in the freezer upon receiving.
2. Remove pies in the night for thawing.
(Calculate the usage of next day and thaw accordingly)
3. Once the customer places the order, BAR 2 person removes the pie from bakery showcase, and cook it in the Oven for 4 min.
4. Once cooked, remove the pie using spatula and place it on the cake plate.
5. Serve the product to the customer along with a fork and knife.

Note - Take away - Place Pie in parchment paper and put inside the waffle bag.

• Types of Flavors

1. Tuna Pie
2. Salami Ham Pie
3. Garden Pie
4. Carnival Pie
5. Sausage Pastry
6. Mushroom Pastry
7. Béchamel Chicken Pastry

Muffins

• Specification

Primary shelf life	45 Days
Primary storage	Freezer
Secondary shelf life	2 Days (including 6hrs of thawing)
Secondary storage	Bakery Showcase(Ambient)
Cooking Time	30 seconds
Cooking Equipment	Microwave

• Product handling procedure

1. Store the Muffins in the freezer upon receiving.
2. Remove Muffins in the night for thawing (Calculate the usage of next day and thaw accordingly)
3. Once the customer place the order, BAR 2 person removes the muffin from bakery showcase, and microwave it for 30 sec.
4. Once cooked, remove the muffin and place it on the cake plate.
5. Serve the product to the customer along with a fork and knife

Note - Take away - Place Muffin in the waffle bag and hand it over to the customer along with a fork and knife.

• Types of Flavors

1. Choco chip Muffin
2. Banana Muffin
3. Blueberry Muffin
4. Lemon Muffin

Croissant



Code	Name
FR0053	New Chocolate Croissant
FR0055	New Cheese Croissant
FR0056	New Zaatar Croissant
FR0057	New Plain Croissant

1. Primary Storage: Frozen (recommended temperature: under -18°C)
2. Primary Shelf Life: 90 Days from the date of production
3. How to use: Defrost in the room temperature for 4-6 hours (in the bakery Showcase)
4. Secondary Shelf Life: 18 hours (including defrosting time)
5. When the customer orders, heat the product for 3 minutes in the oven and serve.
6. Croissant can be dry inside and get spoiled, do not refreeze.
7. Croissant can be aged after 18 hours, so do not use after 18 hours once removed from the freezer.

Discard the products in case of below symptoms

1. Change in shape and size of the product.
2. If mold occurs on the product
3. If the it looks moist and soggy
4. Expiration