



Heating & Handling



SHELF LIFE

PRODUCT	SHELF LIFE	
	FROZEN	CHILLED
Pies	9 Months	13 Days
Rolls	9 Months	11 Days
Gluten Free Pie	9 Months	10 Days

STORAGE

APPLIANCE	TEMPERATURE	
Freezer	-18°C	
Chiller	4°C	
Oven	bagged 180°C	unbagged 160°C
Pie Warmer	65-75°C	

THAW

24 - 36 hours in chiller**

- Once thawed, use within chilled shelf life dates stated above.
- Write a USE BY DATE (number of days from above from the date taken from freezer). Remember to rotate all stock according to due date



Our boxes are specially designed to tear the front off for easy access.

BAKE

Defrost before heating! Products can be heated in the bag

recommended for best result

can create soggy pastry

OVEN		MICROWAVE	
bagged	unbagged	low	high
180°C	160°C	750W	1100W
20min	20min	120sec	75sec
Heat in the above time or until cooked through.		Place pie (in bag) in the centre of the microwave.	

Internal pie temp: 75°C

Recommended food safety guidelines from MPI

WARMER DISPLAY

- Internal product temperature inside pie warmer should be maintained above 60°C
Recommended food safety guidelines from MPI
- Pre Heat pie-warmer to 65°C - 75°C
- Place small bowl of water in warmer to slow down dehydration
- Display pies in pie warmer for no longer than 6 hours

**As chillers, ovens and microwaves vary in performance, times and temperatures given are a guideline only

