

# Danish Dough Slabs Baking Instructions



*Jecky's Best Inc.*  
**J.A.B. Foods**



*Danish dough slabs are prepared for your own creative shapes and fillings.*

## Baking Tips

- Store Danish Products under 0°F.
- Defrost the Danish Dough Slabs overnight in the refrigerator.
- Sheet, cut and fill to your desired specifications.
- Keep products 2"-3" apart to allow room for expansion.
- When using a conventional oven, be sure to rotate pans to ensure uniformity throughout the pan.
- Glaze top of Danish with your choice of glaze.

## Danish Dough Slabs Preparation Tips/Ideas

- Defrost overnight in the refrigerator.
- Sheet, cut & fill to your desired shape.
- Proof for 20-25 minutes in proofer (Temperature = 100°F | Humidity = 90% R/H) or 45-60 minutes at room temperature (70°F).

## Handling Instructions

- Store Danish products at: -10° F to 0° F
- Keep frozen until ready for use. Do not store in the refrigerator.

## Baking Instructions

All proofing and baking times and temperatures may vary depending on the size, oven, weather, product variation, etc..

### Proofer

- Temperature = 100°F
- Humidity = 90% R/H
- Time: 20-25min

### Convection

- ⇒ Temp: 350°F-360°F
- ⇒ Time: 20-25 min.

### Conventional

- ⇒ Temp: 350°F-360°F
- ⇒ Time: 25-30 min.