

Ready to Proof & Bake Danish Baking Instructions



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



Ready to Proof & Bake Danishes are shaped, filled and prepared for you to easily proof, bake & serve.

Baking/Preparation Tips & Ideas:

- Store Danish products under 0°F.
- Defrost before proofing.
- Proof for 30-45 minutes in proofer:
(Temperature = 100°F | Humidity = 90% R/H)
- 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.
- Cool 1-2 minutes before serving.

Danish Dough Handling Instructions (Ready to Proof & Bake)

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

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: 30-45min

Convection

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

Conventional

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