

STORAGE:

If product is FRESH, Keep refrigerated between 0°C and 5°C

If product is FROZEN, Store at or below -18°C

SHELF LIFE:

- There is a best before date on all wrapped products. If you receive product that is not wrapped, please refer to KC's Shelf Life Chart for best before dates. These times are a recommended shelf life under ideal conditions. These times will be reduced by incorrect temperature control.
- For fresh products we recommend you take advantage of our regular daily deliveries, rather than rely on best before codes.
- For Frozen product, the maximum time that defrosted product can be stored under refrigeration (°C to 5°C) before use is 5 days. Any product remaining after that period should be discarded.
- Ensure that there is correct rotation of stock. We recommend a first in, first out policy be adopted.

DEFROSTING:

- We recommend that all products be defrosted before heating.
- To defrost, remove product from carton and place on a tray, in a single layer, in the refrigerator. **(NOTE: Never thaw products in the carton as the weight of the product on top will add pressure on the product below and cause irregularities in appearance.)**
- Leave product in the refrigerator to defrost. Product may also be defrosted in the microwave according to the manufacturer's instructions.

HEATING / HOLDING:

- Heating in an oven is preferred as microwave heating will make the pastry soft and "rubbery". All wrapped meat products are best heated in the wrap.
- Product should be heated to above 60°C within one hour.
- Recommended serving temperature is at approximately 70°C
- It may be necessary to periodically probe the product, as the internal temperature may not fully reflect the thermometer or dial reading on the pie oven.

Conventional oven heating:

- Preheat oven to 120°C or 350°F in the old scale
- From Frozen 120° for 40 – 45 minutes approximately
- From Cool Room. Place product on a baking tray in a single layer in the centre of the oven and heat for approximately 20 minutes. Times may vary from appliance to appliance.
- Heat product until a core temperature of 70°C is achieved,
- Once heated, transfer product to a preheated pie warmer to maintain a safe holding temperature.

Microwave oven heating:

Heating in an oven is preferred as microwave heating will make the pastry soft.

- The following times are based on one product in an 850 watt oven
- **FRESH:** High 45 sec, stand 1 minutes; **FROZEN:** defrost 2 mins, Cook high 1 min, stand 2 mins
- **CAUTION:** product will be hot to handle, especially from a microwave.

Pie Warmer:

- Product can be held in a pie warmer for no longer than six (6) hours for product quality purposes. It **MUST** be discarded after this time.
- **Always** discard product left in pie warmer at the end of trade.
- A small dish of water placed on the bottom rack of the pie warmer will aid in stopping the product from drying out.

PLEASE USE THIS A GUIDE ONLY. RESULTS COULD VARY DEPENDING ON THE EQUIPMENT AND TEMPERATURE SETTINGS. PLEASE CONTACT OUR OFFICE FOR FURTHER INFORMATION