



Bread Care

Here at **Rising Bread**, we want you to enjoy our products at their height of flavor and texture regardless of how quickly you choose to consume them. While fresh bread is best, there are a few guidelines you can use to get the most out of your bread. To that end, we've assembled the following tips to help ensure your bread is the freshest and tastiest when you want to eat it.

Storage Instructions

Short Term Storage (four days or less)

- Keep unsliced bread on the counter in a paper bag, waxed paper or bread box. This will keep the crust crisp and the crust is what protects the crumb of our bread.
- If you choose to slice the entire loaf of bread, keep the sliced bread in a plastic bag. Toasting the bread will make the crust crisp again.

Longer Term Storage (up to three months)

- Our breads freeze very well. There are a number of ways to freeze bread: in slices, half or whole loaves
- Place fresh bread in a freezer safe bag, remove as much air from the bag as possible, and secure it with a twist tie. When properly stored, our bread will maintain superior quality for up to 3 months. After three months the bread remains safe to consume, but its wonderful flavor will begin to diminish.

Defrosting / Reheating Instructions

Sliced Bread

1. Set your toaster to medium heat
2. Take as many slices from the freezer as you would like to eat
3. Toast your slice(s)
4. Flip the bread around and toast a second time
5. Monitor the second toasting to achieve your desired doneness.

Hearth bread (half or whole loaves), baguettes, focaccia, or sourdough rolls

1. Remove the bread from the freezer, keeping it in its freezer safe plastic bag
2. Place the bread in the refrigerator and allow it to thaw it overnight

OR

1. For same day usage, thaw the bread on the counter for at least three hours in its plastic bag
2. When you are ready to warm the bread
3. Pre-heat your oven to 350F
4. Remove the bread from the plastic bag
5. Wrap it in aluminum foil
6. Place the foil wrapped bread in the oven, being sure to wear oven mitts when handling items going in and out of the oven. Heat bread for 15 to 45 minutes depending on the size of your bread, see suggested heating times below
 - a. Hearth Breads, full or half loaves: 30 to 45 minutes
 - b. Focaccia: 15 to 25 minutes
 - c. Baguette: 15 to 25 minutes
 - d. Sourdough Rolls: 15 to 25 minutes when warming a dozen rolls
7. Remove wrapped bread from oven, be careful of steam as you unwrap warm/hot bread from the aluminum foil, slice and enjoy!