

Freezing Products

Although you will never beat the quality of freshly baked bread, here are a few tips we have found for the best way to freeze our bread. Bread will keep for 3 to 6 months in the freezer, but the flavour and quality will deteriorate after around one month.

When wrapping products for the freezer – wrap tightly in cling film, use freezer bags or even zip-lock bags. The bread needs to be protected air getting to it to prevent freezer burn.

Loaves – pre slice the loaf, pack smaller numbers of slices together, it is easier to take out only what you need, rather than the whole pack. It will also save that valuable freezer space.

Cobs/Rolls/Teacakes – again, wrap these in smaller quantities.

Defrosting

Remove the product from the freezer, defrost it at room temperature, keep it in its packaging until it reaches room temperature. This allows the moisture to be reabsorbed back into the bread.

Can any of our other products be frozen?

Again, whilst the quality of our products is best enjoyed fresh, there are a few products which can be kept in the freezer for emergencies. Again, ensure these are all tightly wrapped.

Sausage Rolls, Cheese & Onion Rolls, Steak and Ale Pies, Pork Pies and Sausages. Ensure these are all thoroughly defrosted in the fridge and eat on the day of defrosting.

We do not recommend you freeze certain products, some of these include, Cream Cakes, Beef Paste, Cupcakes.

Please contact us if you have any further queries.

