

HYGIENE & SAFETY

DURING STORAGE

Proper storage of baking ingredients is the key factor to ensure good quality products and longer shelf life of ingredients.

To achieve this, we must maintain the quality of ingredients and reduce spoilage of the ingredients.

QUALITY OF INGREDIENTS

TO ENSURE THE QUALITY, WE LOOK AT ITS TASTE, TEXTURE AND APPEARANCE. FOLLOW THESE WAYS TO MAINTAIN THE QUALITY OF INGREDIENTS:

CHECK YOUR LABELS



Baking ingredients are packaged and labelled with instructions for best ways of storage to maintain its quality.

- Best before dates indicate the time when it is at its best quality of flavour, texture and appearance.
- Take note of the different storage methods before and after opening.

GOOD QUALITY PRODUCTS, LONGER SHELF LIFE



FIRST IN, FIRST OUT (FIFO)

Stick to the principle of First In, First Out (FIFO), when using baking ingredients, which means the old supplies are used before the new stock.



CHILLER

Store below 5°Celsius



Whipping Cream



Salted/Unsalted Butter



Cream Cheese

AMBIENT

Store between 20 - 22° Celsius



Tinned Butter

FROZEN

Store at -18° Celsius



Butter Sheet

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