

## THEY HAVE ARRIVED!



Blossoms will come packed on trays or individually wrapped; it is up to you. If you are planning to prepare more than one at a time the trays are much more convenient and will save you a ton of labor.

If you plan to sell less than 17 blossoms in 4 days than the the individually wrapped are for you.

SHELF LIFE		
FROZEN	1 YEAR	- 18°F
COOLER	5 DAYS	34°F
ROOM TEMP	2 DAYS	70°F
WARM	5 HOURS	100°F



## FROZEN

All blossoms are marked on the day they are baked with a 1 year date code. This is the recommended government guide line. As time goes on the freezer will continue to pull moisture from the blossom and reduce the overall quality.

## Cooler

Pastry easily absorbs moisture, so if you want the pastry flakey make sure it is a low moisture cooler, not the cake cooler. As time goes on, the moisture in the apples will move into the pastry until; as nature intended; equilibrium will be reached. To revitalize the pastry you need to warm them up to dry them out.

In a dry cooler 5 days is not a problem, this gives you plenty of elbow room in your forecasting. We have not added any preservatives.

If you take a frozen blossom and put it in the cooler, it will thaw in about 4 hours.

## ROOM TEMPERATURE

Air circulation; that is the key to quality - dry conditioned air moving over the pastry. 2 Days in an air conditioned room is the maximum recommend time. If the display case is closed tight without circulating air, by the end of the day the pastry may be a little more moist than you want. So keep them moving!

## HOT DISPLAY

Radiant heat - with a heat lamp or in a warming box from frozen. Blossoms take about 30 min. to warm up and remain perfect for at least 5 hours. Dry heat is essential.

90° - 120° is recommended average but higher temperatures are fine up to 350° then the edges of the pastry will get too dark.

