

KEEPING BREAD FRESH

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In our highly humid climate, optimal handling and storage conditions are recommended as **temperature and moisture affects mould growth directly.**

Storing Gardenia Bread

1. Sliced and wrapped Gardenia bread should always be **kept in its original packaging**, tightly closed with a “kwik lok” or twist tie. Stored this way, Gardenia bread will keep fresh for several days at room temperature.

2. Bread keeps fresh longer at room temperature, stored in a cool, dry place that minimises exposure to the environment.

3. **Avoid storing bread in a refrigerator.** Bread stales most quickly in domestic refrigerator. The **freezer is the most ideal place to store bread** for keeping beyond its “use by” date or when mould growth is a concern.

Household Tips

1. If you anticipate a longer time to finish the Gardenia bread, it is best to take out the slices required to be placed in a dry container, and put the balance in the freezer for prolonged storage. When needed, Gardenia bread may be toasted while still frozen. Alternatively, you may thaw the bread, but keep it covered to prevent drying out.

2. Frozen Gardenia bread, once defrosted, must be consumed. It is not advisable to refreeze defrosted bread.

3. Avoid storing Gardenia bread next to raw food in the freezer to prevent food contamination.

4. Gardenia bread must be handled with dry, clean hands at all times to prevent mould growth.

5. Gardenia bread is best consumed within the "use by" date.

We hope the above serve as a helpful guideline so that you can always enjoy the goodness of Gardenia breads.