



## FROZEN BAKING GUIDELINES

Always bake from frozen. Use these instructions as a guide — all ovens vary.

For **savouries**, preheat oven to 180°C/190°C. Take item from the freezer, remove any outer packaging (except Gluten Free Pasties) and place on a baking tray lined with baking paper. Bake the product for the guide time (see below) until golden brown and the filling is piping hot.

Product	Time (mins)
Large Pasty	50–60
Medium Pasty	50–60
Standard Pasty	45–50
Cocktail Pasty	40–45
Gluten Free Pasty	45–50
Sausage Rolls	30–35
Gourmet Sausage Rolls	40–45
Meat Pies	35–40
Savoury Slices	30–35
Turnovers	30–35
Meat Patties	30

For best results on the **meat patties, turnovers and pies**, use an egg/milk glaze before baking. All other products are already glazed.

For **Croissants/Pain au Choc/Pain au Raisins**, preheat the oven to 160°C. Take products from the freezer, place on a baking tray and allow to defrost for 15 mins. Bake for 15–18 mins until golden brown.