



Conshohocken Italian Bakery - Bread Care

We bake our fresh bread daily, but it continues to be the best bread around even if you don't eat it right away. Below are some helpful hints to keep it tasty for longer.

Keeping Bread Fresh

Italian breads are dry as compared to rye or multi-grain breads so, following the procedures below are important to maintain freshness.

Storage:

The best place to store bread is in a dark, dry place. A breadbox or cupboard is ideal, but wrapping bread in a paper or plastic bag will also work. Bread should be eaten within 2 days or else frozen. *If correctly stored in a freezer, bread can be frozen for a month or so without losing much quality.*

Freezing:

Breads and rolls that will not be eaten within a few days should be stored in a freezer bag or zip-lock bag and placed in a freezer. *(Avoid refrigerating products as this will promote the staling process.)*

Thawing Bread:

To defrost bread and rolls, remove from the freezer and plastic bag and let sit at room temperature. Thawing time depends on size. Rolls should take several minutes to thaw while loaves should sit for a couple of hours prior to use.

If you are pressed for time and can't wait for thawing, try placing our products in the oven for a few minutes at 350 degrees or microwaving on defrost. (Care should be taken when using either of these options as bread may dry out.)

ENJOY!