

# The Brownie Baker



## Handling & Storage Instructions

### **FRESH**

- For maximum shelf life, product should be stored ambient, between 50° - 85° degrees Fahrenheit

### **FREEZING**

- Frozen Brownie Baker products must be stored below zero degrees Fahrenheit.
- Maximum frozen life should be no more than 365 days from the Julian Code. Use Julian Calendar to determine if product is still good. Julian Code is printed on all products.

### **THAWING**

- All product must be coded with “Best By” date after removed from freezer.

<b><u>Category</u></b>	<b><u>Frozen Days</u></b>	<b><u>Days After Thaw</u></b>
<b><i>4oz. Brownies</i></b>	365 Days	45 Days
<b><i>4oz. Cakes</i></b>	365 Days	45 Days
<b><i>4oz. Cookies</i></b>	365 Days	60 Days
<b><i>2oz. Cookies</i></b>	365 Days	90 Days
<b><i>5oz. Danish</i></b>	365 Days	30 Days
<b><i>6oz. Muffins</i></b> <b><i>6oz. Cinnamon Rolls</i></b>	365 Days	30 Days



### **Reading Lot/Julian Code**

YJJJ XXXX

(Y=Year, JJJ=Julian\_XXXX=Package time)

Pictured Muffin was produced  
(February 21<sup>st</sup>, 2020) on day **052** @ **15:51**

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Always a Fingertip Away @ [www.browniebaker.com](http://www.browniebaker.com)