












CARE AND HANDLING OF FRESHLY BAKED PIES








-  Freshly baked pies are fragile and need to be handled with care.
-  Pies can be displayed in a pie warmer at 65°C, or a glass fronted refrigerator at at least 5 °C
-  A small dish of water in the pie warmer can help to prevent dehydration of the pies.
-  It is not recommended to store the product in a pie warmer for longer than 3 to 4 hours.
-  Care should be taken to rotate stock in the pie warmer on a 'first-in first-out' basis.
-  At the end of the trading day, any unsold pies should be removed from the pie warmer and not reheated for sale the following day.
-  To avoid waste, estimate sales to ensure stocks are kept to a minimum at the end of the day.
-  If pies are kept in a refrigerator, they may be kept safely for two days and then heated in a microwave (for 30 seconds then test) or in a pie warmer.
-  Instead of displaying all your pies at once in your pie warmer, only put a few of each flavour on display and keep the rest of your stock in a refrigerator. As you sell from your pie warmer, replace the sold ones with stock from your refrigerator. This way your pies will stay fresher for longer, won't dry out from being kept in the pie warmer for too long, and waste (if any) at the end of the day is kept to a minimum.

RE-HEATING INSTRUCTIONS OF REFRIGIRATED AND FROZEN PIES


- Re-heating a refrigerated or frozen pie is best when done in an oven; Pies are crispier and it brings out that "freshly baked" smell.
- **Hint:** Warm pies in a microwave for a few seconds (20 to 30 seconds on Medium Heat) first before putting them into the oven. This will heat the inside quicker and the oven will then make the outside crispier.
- Normal re-heating can also be done using only a microwave on high for 20 to 30 seconds, depending on the strength of your microwave. The pie should always be tested every few seconds and remember that although the pie might feel warm but not hot on the outside, the inside could be very hot already.
- Frozen pies should always be left to de-frost first before re-heating in a microwave or oven.
- A pie warmer can also be used to warm refrigerated pies. (Please see above care and handling of freshly baked pies). Please ensure that Frozen Pies are de-frosted before they are put into the pie warmer.



CARE AND STORAGE OF FROZEN PIES

-  All frozen foods should be stored in a freezer as soon as they are delivered.
-  The temperature should be at least -18 °C and this should be checked daily.
-  To prevent deterioration, ensure that the product is covered with foylene lining and the box is sealed properly.
-  Frozen pies are very fragile and should be handled with care.
-  Boxes of frozen pies should not be stacked too high on top of each other as this could damage the products at the bottom (not more than 5 boxes).
-  Baking should be done as soon as the product has been defrosted. As bacteria growth takes place between 8 °C and 63 °C, the time that the product is exposed these temperatures (especially room temperature of ± 37°C) should be kept to a minimum.
-  Do not re-freeze stock that has been defrosted.

PRODUCT PREPARATION AND BAKING OF FROZEN PIES

- Frequent bakes are preferable to one large bake at the start of the day. This ensures freshness, quality and good appearance.
 - Allow products to defrost on the baking pans overnight in a Chiller.
 - Pre-heat the oven to baking temperature (approximately 220°C).
 - Egg-wash (2 yolks and one full egg) the pies evenly prior to baking.
 - At first, do a “test bake” and keep a close watch over the pies while they are baking. The pies must be golden brown on top and underneath. Check the bottom by lifting the pie out of the foil pie tin. Baking should take about 35 to 40 minutes. (Please take note that times may vary according to the type of oven and quantity of the product.)
 - If using a conventional oven, ensure that the baking tray is placed on the middle rack to prevent burning on one side and under-baking on the other.
 - Pies in foil tins can be placed directly onto baking trays. Care must be taken to prevent touching.
 - Beef Sausage Rolls, Cocktail Sausage Rolls and Cornish Pasties are not provided with baking tins and should be placed on greaseproof paper before baking. Care must also be taken to prevent touching.
-  When pies are removed from the oven, let them cool down before putting them into packets. This will prevent the pie from “sweating” inside the packet and allow the pies to keep their fresh, crispy appearance.