MEDITERRA
BAKEHOUSE



BREAD CARE GUIDE

A few simple steps to keep your bread fresh, delicious, and full of flavor.

SKIP THE FRIDGE

Store bread in a paper bag, bread box, or cold oven with the cut side down. Avoid the refrigerator. It speeds up staling and can leave your bread with a dry, lifeless texture.

LET IT BREATHE

For the best crust and texture, avoid wrapping bread in plastic for long-term storage. Enjoy it within the first couple of days for the best experience.

NOT EATING IT RIGHT AWAY? FREEZE IT

If you won't finish your loaf within two days, freeze it.

- Slice first for easy portions
- Wrap tightly in a freezer bag
- Freeze for up to 6 months, though flavor is best earlier

THAW, HEAT & ENJOY

- Let bread thaw at room temperature
- Lightly mist the crust with water, or wet your hands and dampen the outside
- Heat directly on the oven rack for 10-15 minutes, or until warmed through

GOOD BREAD IS WORTH TAKING CARE OF

Simple ingredients and time honored craft