



CONSUMER HANDLING & CARE INSTRUCTIONS

SHORT TERM STORAGE

Store your bread in a paper bag, bread box, or cold oven, cut side down. While it may seem counterintuitive, you should never store your loaf of Mediterra bread in your refrigerator. It will create a soggy, lifeless crust. To avoid a soft crust and shorter shelf life, we also recommend that you do not wrap bread in plastic long-term, unless freezing.

FREEZE IT

If you don't plan on eating your entire loaf of Mediterra bread within two days of purchase, you'll want to put it in the freezer to maintain freshness. If you're freezing a sandwich bread or large loaf, we recommend slicing it first. Wrap the loaf tightly in plastic wrap, or use a zip-top freezer bag. Your bread will keep for three to six months in your freezer, but the flavor can begin to dull after a month. We suggest keeping it in a warmer part of your freezer, like the door.

THAW, HEAT + EAT

When you're ready to enjoy, remove your bread from the freezer and set it on a countertop for between 30 to 60 minutes to thaw. Preheat oven to 350°F and place bread on oven rack. Leave bread in oven for 10 to 15 minutes, or until hot.

