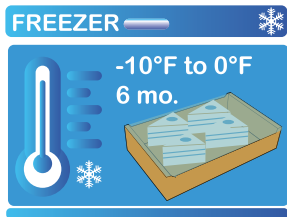
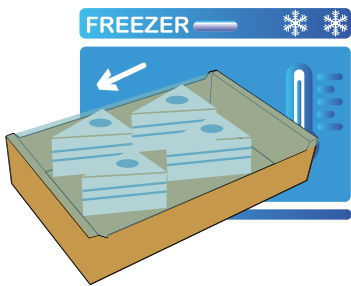


# WRAPPED FOR RETAIL

## Dessert Handling Instruction



1. **Store product in freezer until ready for use.**  
(Keep at -10°F to 0°F degrees up to 3 months.)



2. **Remove desired amount of products to be thawed out from the freezer.**



3. **Allow desserts to thaw refrigerated or chilled at 38 - 40°F approximately 3-4 hours prior to selling/serving.**



4. **Food operators make sure to mark sell by date.**



5. **Do not freeze products once thawed out.**