



KEEP FROZEN UNTIL READY FOR USE

DO NOT STORE IN REFRIGERATOR



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GLUTEN FREE PRODUCT HANDLING

No Cross Contamination is MOST important

- Most products are Cello Wrapped to ensure no cross contamination for your customer's health.
- If Product is unwrapped, avoid any cross contamination: Use Clean Gloves, Use Clean Knives, Use Clean Board, Use Clean Parchment, Use Clean Trays, Use Clean Plate.
- Keep Separate from ALL Products made from wheat or flour.

ALMOND BASED LE CHEF GLUTEN FREE PRODUCTS

No Cross Contamination is MOST important

- For the longest shelf life, keep the almond based Le Chef Gluten Free food frozen until serve.
 - Freezer for six months and still be delicious and moist for when you are ready to serve.
 - Or they can be kept in the refrigerator for two – four weeks.
 - See box for individual ambient recommendations.
- Almond based Le Chef Gluten Free product at room temperature will defrost in 30 minutes.
 - Individual pieces can be put in the microware for 10-20 seconds (microwaves vary) to reach room temperature.
 - Heating the product in the oven or microwave will bring out more of the nutty flavor.
- Due to the natural healthy oil in the almond, almond based Le Chef Gluten Free products can be defrosted and then refrozen again without affecting the delicious moist and savory flavors.