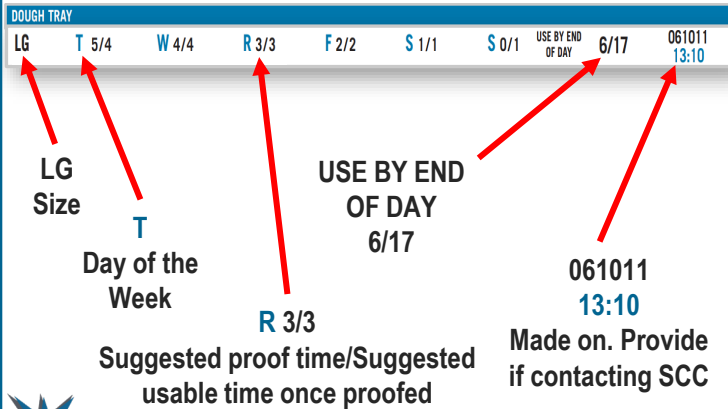




NEVER USE EXPIRED DOUGH! READ THE DOUGH TRAY

Check dough tray label to see where the dough is in its life cycle. Use oldest dough that is **not expired**. Avoid using dough that is too young.



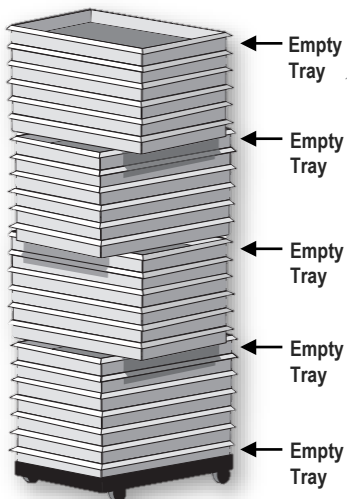
PRO TIP
Always have tray labels facing away from wall for visibility

KNOW THE DOUGH: IDENTIFY USABLE DOUGH BY SIGHT AND TOUCH

DOUGH CONDITIONS	12"	14"
UNDER PROOFED Proof more if possible, if not, plan ON BUBBLES		
PROOFED Use with pride		
OVER PROOFED Handle gently		
UNUSABLE Proofed too long		

ALWAYS PREP ENOUGH DOUGH FOR THE RUSH

Consider using the optional Dough Proofing Projection Report to help make sure you have enough proofed dough for the day.



PROOFING FOR HIGH VOLUME

Only proof as much as you project you need. Cross-stack trays as shown on a dough dolly, maximum of 25 trays high (empty and full). Leave 3" of air space on every side.

DOUGH PERFORMS BEST WHEN PROOFED AND USED SAME DAY

Be sure to allow time for the chill to be taken off the dough prior to using it (typically, 15 minutes or more outside the walk-in).



When proofing dough outside of the walk-in, be sure to keep the dough away from drafts, heat racks, and ovens.