

Handling Instructions

Before you cut



Heat knife in hot water.



Dry the knife before cutting, with the sharp edge of the blade facing out, away from your hand.

Gluten Free



Use separate utensils for handling gluten free products. Always store and display gf products away from products containing gluten

Hint: electrical tape is an effective way to designate utensils

Cutting Tarts



To prevent the pastry shell from breaking; always start at the outside edge and then lower the knife tip to the centre.

Handling Gateaux



step 1

Place the box on a flat surface and open the flaps on both sides



step 2

Tear along the security seal and open the box



step 3

Rotate the box so the opening faces you. Slide the cake out of the box



step 4

Remove the whole cake (or for a single slice, first remove the skirt)

Hint: pizza servers are great for lifting whole cakes.



step 5

Place the whole cake on a flat plate and remove the skirt. Display in your cabinet



step 6

Remove each slice using a cake lifter for serving

Handling Slices



step 1

Place the box on a flat surface and remove the lid



step 2

Unfold flaps at both ends of the box. Lay all sides flat



step 3

Prepare your knife for cutting. Heat in hot water and then dry



step 4

Cut and remove the edge trim from all sides



step 5

Press your knife through the pre cut marks to make sure the cut goes through the base completely. This will ensure a clean slice.



step 6

Remove slices for serving using a cake lifter

Handling Loaves



step 1

Place the box on a flat surface and remove shrink wrap



step 2

Fold up the tab on the side of the box



step 3

Open the two side flaps



step 4

Repeat to the other end and lay the box out flat



step 5

Using a prepared knife, cut the slice through to the bottom. This will prevent tearing the slices



step 6

Serve slice using tongs

When replenishing displays, rotate product to ensure oldest pieces are sold first. Refer to the label for shelf life days. Always store frozen product in it's original box, and refer to the best before date on the label.