

Frozen Filled Pastry Storage & Shelf Life Guide (SOP)

For café, bakery, and foodservice teams

Storage & Handling Standards (SOP)

- Temperature Control ❄️
- Hygiene 🧼
- Packaging 📦

Always maintain a consistent freezer temperature of **-18°C (0°F) or lower**. Monitor and record temperatures regularly.

Ensure all surfaces and equipment are clean and sanitized before handling frozen pastries. Wash hands thoroughly.

Store pastries in their original packaging or airtight containers to prevent freezer burn and maintain quality.

Shelf Life Quick Reference Chart

Product Type	Shelf Life	Notes/Risks
Raw-Frozen	9–12 Months	Requires baking before consumption. Ensure proper baking times and temperatures.
Par-Baked	6–8 Months	Heat and serve. Check for freezer burn or quality issues. Heat core thoroughly to 70°C.

Product Type Details

Raw-Frozen ●

- Shelf Life: 9-12 months
- Requires baking
- Store in original packaging

Par-Baked ●

- Shelf Life: 6-8 months **best quality*
- Ready to heat and serve
- Monitor for freezer burn

Stock Rotation & Monitoring

- FIFO Rotation 🔄
- Labelling Checklist 📋

Implement a **First-In, First-Out** (FIFO) stock rotation system to ensure older products are used before newer ones.

Clearly label all frozen pastries with the following information:

- Product name
- Date Frozen / Delivery Received
- Shelf life expiration date

Maximising Shelf Life

- Keep freezer well-organised 🗄️
- Ensure proper sealing ✅
- Avoid temperature fluctuations 🌡️

Organise your freezer to improve airflow and easy stock rotation.

Verify that all packaging is sealed tightly to prevent freezer burn and moisture absorption.

Minimize freezer door openings and avoid placing hot items in the freezer to prevent temperature fluctuations.

FAQ

Refreezing 🧊

Never refreeze thawed pastries.

Shelf Life ⌚

Adhere to recommended shelf life.

Thawing 🔥

Thaw pastries in the refrigerator.

Freezer Damage ⚠️

Discard products with freezer burn.

Quality Loss 🗑️

Monitor for changes in taste/texture.

Important Reminder: Store all frozen filled pastries at **-18°C (0°F) or lower** to maintain optimal quality and safety. **BEST BAKED FROM FROZEN**

Cooking Guidance

For café, bakery, and foodservice teams

All Small Pies (approx 260g)

1. Remove all outer packaging and place on baking paper on a flat baking tray, in a pre-heated oven at 160°C fan assisted, gas mark 4.
2. Cook for 40-45 mins, turning halfway through cooking, until the pastry is golden & the filling is piping hot.
3. Leave to rest for 5 minutes before serving.

All Small Pork Pies (approx 220g)

1. Remove from outer packaging, leaving the pie in the foil.
2. Pre heat oven to 180°C fan assisted, gas mark 6.
3. Place pie onto a baking tray and cook in the centre of the oven for 15 minutes.
4. Remove pie from foil and return to the oven for a further 15-20 min or until the pastry is golden. Always check food is piping hot before serving.

All Medium Pork Pies (approx 550g)

1. Remove from outer packaging, leaving the pie in the foil.
2. Pre heat oven to 180°C fan assisted, gas mark 6.
3. Place the pork pie on a flat baking tray, and cook in the center of the oven for 15 mins.
4. Remove from the oven, turn and return to the oven for a further 25-30 mins or until the pastry is golden and the filling is piping hot throughout.
5. Leave to rest for 5 minutes before serving

All Sausage Rolls & Pasties

1. Remove all outer packaging, and place products on baking parchment on a flat baking tray. Ensure they are well spread out with room around each product.
2. Place in the center of a pre-heated oven at 160°C fan assisted, gas mark 4 and bake for 30 – 40 mins until the pastry is well risen and golden and the filling is piping hot throughout.
3. Leave to rest for 2 mins and carefully remove from the parchment.

All ovens vary, this is a guide only. If the pastry is browning too quickly, cover with foil.

All Gourmet Rolls

1. *Remove all outer packaging, and place products on baking parchment on a flat baking tray. Ensure they are well spread out with room around each product.*
2. *Place in the center of a pre-heated oven at 160°C fan assisted, gas mark 4 and bake for 40 – 45 mins until the pastry is well risen and golden and the filling is piping hot throughout.*
3. *Leave to rest for 2 mins and carefully remove from the parchment.*

All Small Quiche

1. *Remove all outer packaging, leave in the foil and place on a flat baking tray in a pre-heated oven at 140°C fan assisted, gas mark 1.*
2. *Cook for 55-65 mins until the quiche is golden and piping hot. The quiche liquid should be set.*
3. *To serve, carefully remove from the foil.*

All Medium Quiche

1. *Remove all outer packaging, leave in the foil and place on a flat baking tray in a pre-heated oven at 140°C fan assisted, gas mark 1.*
2. *Cook for 70 - 80 mins until the quiche is golden and piping hot. The quiche liquid should be set.*
3. *To serve, carefully remove from the foil.*

All Medium Quiche

1. *Place products on baking parchment on a flat baking tray. Ensure they are well spread out with room around each product.*
2. *Place in the center of a pre-heated oven at 160°C fan assisted, gas mark 4 and bake for 25 – 30 mins until the pastry is well risen and golden and the filling is piping hot throughout.*
3. *Leave to rest for 2 mins and serve*

All ovens vary, this is a guide only. If the pastry is browning too quickly, cover with foil.