

Important information

You eat with your eyes first! And although we give our good name to guarantee the taste and quality of our products, we recommend using the following steps to ensure that our creations are presented in their best light:

Our defrosting tips

Cold chain

The cold chain must not be broken. Until they are defrosted, the cakes and gateaux must be stored at a constant temperature of -18 °C or lower without interruption.

Transport and storage

Transport and storage must generally happen horizontally.

Optimal presentation

You will achieve optimal presentation if you remove all packaging materials (including the white paper band around some gateaux) while the product is still frozen. For baked slices and cream slices, we recommend allowing the cake to defrost briefly for approx. 10-15 minutes to make it easier to remove the packaging. Then present your product on a cake platter, cover it and leave in the fridge or cold store until it is fully defrosted.

Defrosting times

Defrosting times can vary depending on the cakes and are at least 6-12 hours. We recommend defrosting the products in the fridge or cold store at a temperature of max. +8 °C the day before consumption.

Optimal glaze

Some products only reach their optimal glaze after they have been fully defrosted.

Heating

Some baked products (not containing chocolate, whipped cream or other cream) can be warmed up in the oven before serving.

Cutting

Always use a moist, warmed up, narrow cake knife to cut the cakes and gateaux.

Refreezing

It is not possible to refreeze defrosted cakes and gateaux.

'Consume by' dates

We recommend storing the defrosted products in the fridge (at max. +8 °C) and consuming them by the end of the following periods:

- Baked products: approx. 3-4 days
- Cream products: approx. 2 days
- Fruit cakes: approx. 1-2 days