

for perfect cutting

Remember the Golden Rule:
Heat your knife and dry for each cut.



cutting pies & tarts

The knife should begin the cut from the outside edge of the pie or tart, cutting toward the centre. This will prevent any damage to the pastry shell.



heating guide

self saucing puddings

Do not thaw. Heat directly from frozen.

microwave heating

Pierce film and microwave from frozen for 1 minute per pot. When warming multiple serves, check at 2 minutes then at 30 second intervals. Remove when pots are hot to the touch.

combi oven heating for multiple puddings

Fill Combi Oven with 1 layer of evenly spaced frozen pudding pots. Cook for approximately 5 minutes at 120°C.

plum pudding

Microwave on high for 30 seconds per portion. When warming multiple serves, check at 1 minute then at 30 second intervals.

take care

Take care when handling microwaved desserts. Product will be hot. Allow to stand for a short period before serving. Heating times are for an 1100 watt microwave on high power.

thawing guide

product - portion	suggested min. thaw time @ 5°C	product - box whole	suggested min. thaw time @ 5°C
gateaux	3 hours	whole cakes & gateaux	11 hours
orange & almond cake	2 hours	orange & almond cake	6 hours
mud cakes	1.5 hours	mud cakes	5 hours
cheesecakes	2 hours	cheesecakes	11 hours
portion as you please (bar)	2 hour	logs	5 hours
loaves	1 hour	loaves	4.5 hours
tarts & pies	1.5 hours	tarts & pies	4 hours
individual cakes & cheesecakes	1 hour	individual cakes & cheesecakes	2 hours
individual tarts	1.5 hours	individual tarts	2.5 hours
slices	1 hour	slices	4 hours
muffins	1 hour	muffins	2 hours
lamingtons	1 hour	tray cakes	2 hours

Melba Elite Foods recommend the above thawing guidelines. Variations may occur. We recommend thawed products are not returned to the freezer.

products supplied frozen

frozen shelf life <-18°C

12 months frozen from date of manufacture

Exceptions:

- 6 months frozen: Lemon Meringue Tarts
- 2 years frozen: Dessert Sauces, Coulis, Mini Lamingtons and Unfilled Sponge

refrigerated shelf life <5°C

Use within 5 days of thawing commencing

Exceptions:

- 2 days: Portion As You Please® variety mix & Roulades
- 3 days: Custard Tart and Vanilla Slice
- 30 days: Dessert Sauces & Coulis

Do not re-freeze.

ambient storage

Defrost for 2-4 hours in the box or a covered container at ambient. Then store individual portions under a dome or wrap in cling film. Store in a cool place away from direct sunlight. Recommended storage temperature <25°C. Do not re-freeze. Use within 3 days of thawing commencing.

products supplied ambient

Do not refrigerate.

Ambient Shelf Life from date of manufacture:

- Pavlova: 42 days
- Meringues: 12 months
- Vol Au Vents: 6 months
- Christmas Plum Puddings: 2 years

