

# BREAD CARE tips



## ARTISAN BAKERY



For the best taste and texture, consume your bread within 2-3 days of purchase.



A bread box keeps bread fresh by maintaining a room-temperature environment and allowing airflow to prevent mould.



Keep your bread at room temperature in a cool, dry place. Avoid refrigerating, as it can cause the bread to stale faster.



Freeze bread in a sealed bag for up to 3 months; slice before freezing for easy portioning.



If bread goes stale, sprinkle it with water and warm it in the oven at 175°C for 5-10 minutes to restore softness.



Keep bread away from direct sunlight and heat sources to prevent it from drying out quickly and spoiling.



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