Yeast Bread Handling and Storage

**Holding baked bread:** To prevent staling or hardening (see Note below)
- Never refrigerate unless filled with custard or meat.
- Never hold in cool or drafty place even if wrapped.
- Staling occurs most rapidly between 20 and 50º F.
- Cool products to an interior temperature of 90º F., then wrap.
- Hold products at 70-95º F. and under 110º F.

**Crusty breads:**
- Store in packaging with end open or in breathable plastic bags.
- Use the day they are made or freeze immediately after cooling to interior temperature of 90º F.

**Refresh and warm breads just prior to serving:**
- Warm bread before serving if it is 60º F. or colder
- Place crusty breads/rolls in very hot oven, unwrapped, for 2 to 5 minutes.
- Soft rolls may be wrapped/covered and placed in a very hot oven for 5 minutes to warm, or placed in a food warmer at 95–105º F.
- Do not warm breads in microwave—they are too easily over-heated and will harden more rapidly.
- Keep warm breads covered as long as possible; hold in a 95º F. place.

**Freezing:** Freezing bread the day it is baked will mean the bread is the same as day-old when thawed. (Holding bread at 70-95º F. in a draft free place for 24 hours will be the same result.)
- Freeze bread if it will be two days before use.
- Wrap in air-tight, freezer-suitable packaging. Label with “date in” “date out” information.
- Freeze and maintain frozen rolls or breads at 0º F.
- Breads will keep frozen for several weeks.
- Rotate breads in freezer so first in is first out.
- Never shake ice crystals from packages when taking out of freezer. This moisture is needed for a quality thawed product—it came from the bread.

**Waste not:** Turn day-old bread into an asset:
- Make fresh bread crumbs—toast them and sprinkle on entrees or veggies.
- Butter or drizzle with garlic oil, cut into cubes, toast for croutons.
- Use for grilled sandwiches or French toast.
- Toast round slices for Bruschetta or toast for canapes.
- Donate to food bank and get tax receipt for simply helping others in the community.

*Source: Sharon Davis, Family & Consumer Sciences Ed., Breads the Significant Edge. www.wheatfoods.org*

**Note:** If yeast breads or rolls seem to harden even when sealed, check the room temperature. If room is too cool (50º F. or cooler and has air blowing from ducts over product), staling will occur more rapidly.