



1000 Potato Roll Lane • Chambersburg, PA 17202-8897 • 1-800-548-1200 • www.potatorolls.com

Thawing Guidelines for Martin's Potato Rolls Frozen Product

Storage Guidelines while Frozen:

- In the frozen state, the temperature must be maintained at 0° F (-18° C).
- The frozen product is stamped with production and expiration dates on the box. Frozen shelf life of product is 365 days from the date of production.

Thawing:

- Allow a thawing period of 24 hrs.
- Allow for ample air flow around the frozen trays of product to ensure best thawing.
 - Note: To ensure even thawing in a stack of multiple frozen cases, be sure to separate cases as product surrounded by other frozen boxes will not thaw at the same rate if they remain stacked.
- Avoid direct sun, artificial light exposure, and heat. If the product is in close, direct lighting it can cause moisture to be drawn out of the product and form moisture inside the bag.
- Thawing should be at ambient room temperature and low humidity.
 - Any extreme heat and humidity conditions can negatively affect the product.
- It is best to keep the product packaged and clipped during and after the thawing process.
- After thawing, use the product within 4-5 days.