

# Product Handling Instructions

## PITA BREAD

### THAWING:

To achieve best results, thaw product in cooler for at least 24 hours prior to preparation.

### PREPARATION:

#### INDIVIDUAL PORTION :

Separate Pita and place on grill. Cook until Pita is soft and warm on top (approximately 45 seconds on each side).

#### LARGE PORTION:

Option 1 – Same as above, filling the grill with estimated number of Pitas to be used during the day's service.

Option 2 – Place Pita on a sheet tray shingled in three rows. Bake at 225° until soft (approximately 4 minutes in a convection oven).

#### *HOLDING :*

Option 1 – Place the Pita, flat side together, back in original bag. Place on a sheet pan and hold warm until needed in an oven or hot hold equipment (approximately 30 minutes max).

Option 2 – Place the Pita, flat side together, stacked ten (10) high and wrapped in aluminum foil. Hold warm until needed in an oven or hot hold equipment (approximately 30 minutes max).