

## Instructions for the application of edible labels

#### INTO THE BAKERY PROOFING BASKET OR TIN

Place the label, face down, on the bottom of the floured bakery proofing basket. Upon rising, the dough and label will merge.

### ON THE WET DOUGH SURFACE

Prior to baking, moisten the dough, and stick the label on it.

#### AFTER BAKING ON THE FINISHED PRODUCT

(not recommended)

After removing from the oven,

- **a)** Moisten the surface of the product (or moisten the bottom of the label) and press the label on the product.
- **b)** The carved label without printing is completely immersed in water (up to 1 sec.) and then placed on the still hot product.

Note: You may use a brush or sponge for dampening. The product must not be floured.

#### Before baking on products with seeds

If you want to apply edible labels on products with seeds on its surface, always apply the label before baking on a wet dough first, then sprinkle or dip it into seeds.

#### **CAUTION:**

If you normally wet the dough to achieve a glossy (flour-free) surface of the product, do not apply the printed edible label before wetting.

Printed labels may blur or smudge when in contact with water. If you are using automatic water spraying before baking with no possibility to apply the labels afterward, try to reduce the amount of sprayed water to avoid blurring. If problems persist, we can provide you with edible labels coated by edible wax on demand.



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