# Cake storage and care guide

Our cakes are tested for shelf-life safety. The best before date applies when cakes are kept in a cool dry place, away direct sunlight.



All of our cakes can be frozen. Best practice is to freeze on day of receipt. Traybakes take around 1 hour to defrost and loaf cakes take around 2 hours at ambient.



Leave the traybakes in the cardboard box, unwrap and fold down the greaseproof paper. Run a knife through the cut lines remove the pieces you require, re-wrap and return to the freezer.
Loaf cakes can be pre-sliced and frozen.



Traybakes are best displayed at room temperature, in a cake dome or display case. If they are not sold by the end of the day, wrap, and store in a cool dry place overnight.



Shelf life differs from product to product, this can be found on the label on the product or the wholesale price list.



Any questions, please give us a call on 01539 232815, or email info@gingerbakers.co.uk

