

Best Practices for Our Products



Here at **Buena Vista Foods**®, we pride ourselves in using only purely wholesome ingredients. Because we never use preservatives, our products perform best when following the instructions below.

Product	Storage Requirement	Thaw Recommendation (if applicable)	Heating/Serving	Frozen Shelf Life	Refrigerated Shelf Life	Ambient Shelf Life
Bean and Cheese Bowls	Keep Frozen	Heat from frozen state.	Heat at 350 degrees for 15-18 minutes before service.	18 months	3 Days	* Keep Frozen
Brownies/Brookee	Keep Frozen	Thaw at ambient temperature 2-3 hours before service.	Thaw at ambient temperature 2-3 hours before service.	18 months	4 Days	2 Days
Calzones	Keep Frozen	Heat from frozen state.	Heat at 325 degrees for 15-17 min before service.	18 months	3 Days	* Keep Frozen
Cinnatwins and Cinnamon Rolls	Keep Frozen	Thaw at ambient temperature 2-3 hours before service.	Warm at 150 degrees for 15-20 minutes before serving	18 months	3 Days	2 days
Cookies	Keep Frozen	Thaw at ambient temperature 2-3 hours before service.	Thaw at ambient temperature 2-3 hours before service.	18 months	5 Days	4 Days
Cookie Dough	Keep Frozen	Keep Frozen	Bake at 330 degrees for 10-12 minutes, time may vary based on oven calibration.* <small>*Do NOT consume raw cookie dough. Consuming raw or under cooked food with flour of eggs may increase risk of foodborne illness</small>	18 months		* Keep Frozen Until Ready to Bake
Cornbread	Keep Frozen	Thaw at ambient temperature 2-3 hours before service.	Thaw at ambient temperature 2-3 hours before service.	18 months	4 Days	2 Days

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Product	Storage Requirement	Thaw Recommendation (if applicable)	Heating/Serving	Frozen Shelf Life	Refrigerated Shelf Life	Ambient Shelf Life
Coffee Cake/ Crumbles	Keep Frozen	Thaw at ambient temperature 2-3 hours before service.	Thaw at ambient temperature 2-3 hours before service. If desired, warm at 150 degrees for 15-20 minutes before serving.	18 months	3 Days	2 Days
Empanadas	Keep Frozen	Heat from frozen state.	Heat at 325 degrees for 12-15 min before service.	18 months	3 Days	* Keep Frozen
Extended Shelf Life Cookies, IW	Keep Frozen	Thaw up to 30 days before service.	Thaw up to 30 days before service.	18 months	40 Days	30 Days
Fruity Pancake Bowls	Keep Frozen	Thaw at ambient temperature 2-3 hours before service.	Thaw at ambient temperature 2-3 hours before service. If desired, warm at 150 degrees for 15 minutes before serving.	18 months	4 Days	2 Days
Ham & Cheese Croissants	Keep Frozen	Thaw at ambient temperature 2-3 hours before service.	Either Convection or Conventional Oven: Preheat oven to 325°F using high fan. Arrange thawed product in a single layer on baking sheet. Bake for 12-15 minutes. This product must be cooked to internal temperature of 165 degrees.	12 months	3 days	2 hours
Holiday Cookies	Keep Frozen	Thaw at ambient temperature 2-3 hours before service.	Thaw at ambient temperature 2-3 hours before service.	18 months	5 Days	4 Days
Muffins	Keep Frozen	Thaw at ambient temperature 2-3 hours before service.	Thaw at ambient temperature 2-3 hours before service.	18 months	4 Days	2 Days
Muffin Tops	Keep Frozen	Thaw at ambient temperature 2-3 hours before service.	Thaw at ambient temperature 2-3 hours before service.	18 months	4 Days	4 Days

Manufacture Date (MD) = Julian date code:

Buena Vista Foods® uses a Julian date to show the date the product was manufactured.

Each case has an outer case label with product code, name of product, ingredients, allergen, pack/size, and Julian date information.

Example: MD/064/24 means items were produced on the 64th day of year 2024 or March 4, 2024.

The outer case also has a packing date and time stamp in standard format (MM/DD/YYYY) to show the exact date and time the product was packaged.

Buena Vista Food Products

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