

# 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
<b>Bean and Cheese Bowls</b>	Keep Frozen	Heat from frozen state.	Heat at 350 degrees for 15-18 minutes before service.	18 months	3 Days	* Keep Frozen
<b>Brownies/Brookee</b>	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
<b>Calzones</b>	Keep Frozen	Heat from frozen state.	Heat at 325 degrees for 15-17 min before service.	18 months	3 Days	* Keep Frozen
<b>Cinnatwins and Cinnamon Rolls</b>	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
<b>Cookies</b>	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
<b>Cookie Dough</b>	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
<b>Cornbread</b>	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
<b>Coffee Cake/ Crumbles</b>	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
<b>Empanadas</b>	Keep Frozen	Heat from frozen state.	Heat at 325 degrees for 12-15 min before service.	18 months	3 Days	* Keep Frozen
<b>Extended Shelf Life Cookies, IW</b>	Keep Frozen	Thaw up to 30 days before service.	Thaw up to 30 days before service.	18 months	40 Days	30 Days
<b>Fruity Pancake Bowls</b>	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
<b>Ham &amp; Cheese Croissants</b>	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
<b>Holiday Cookies</b>	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
<b>Muffins</b>	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
<b>Muffin Tops</b>	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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