



PREP | STORE | CARE
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STORE: If not eaten the same day, **Cookies & Viennoiserie:** Croissants, Whole Wheat Croissants, Parisian Croissants, Pains Au Chocolat, Muffins, Burger Buns, Almond Parisian Croissants, Almond Pains Au Chocolat and Apple Turnovers should be kept in a sealed box, air tight, on your kitchen counter or table.

Any products with cream, fruit and/or dairy: Financiers, Pound Cakes, Danish, Ham & Swiss Croissants, Smoked Turkey & Swiss Cheese Croissants, Whole Wheat Spinach Ricotta Turnovers, Quiches, Chocolate & Orange Brioches should be kept refrigerated in a sealed box, air tight.

If you don't plan to enjoy all of your Ceci-Cela items within 48 hours after arrival, you can store them in your freezer in a sealed, air-tight bag for up to a month.

HEAT: For a special treat, heat any of the above items in a 350-degree oven for 2 to 3 minutes. If you have frozen anything, be sure to defrost fully at room temperature for a few hours before reheating.

Note: CECI CELA products are always better served fresh and therefore consumed the same day!

QUESTIONS?



service@foodydirect.com



855-750-FOOD

ABOUT OUR PARTNER - CECI CELA

Ceci-Cela brings the French café experience home with delicious croissants, pain au chocolat, muffins, brioche, and other classic French breakfast pastries. Master Pastry Chef Laurent Dupal, a French-born and trained pastry chef with unmatched talent, technique and work ethic, bakes with the finest ingredients, including high-fat butter (83% butterfat), which lends incredible elasticity and richness to all of his beloved baked goods.

This order was packed for you by: _____