



www.betterbreads.org

Co. Regn. No. 201326793W

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Bakery (Production/Pickup of PreOrders)

9 One North Gateway

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Singapore 138643

2016

Dear Better Customer,

Your Better Breads are baked fresh, delivered fresh. Since they are preservative free we request you keep them airtight in the refrigerator (a ziplock would do) for upto 2-3 days. They stay good all the way upto 5-7 days if you avoid condensation. If you're not planning to use them immediately or have any spare, you may freeze them the same way. They retain their freshness for upto 3 months frozen.

For warming we recommend you slice your Better Breads and warm them covered (to prevent drying) in the microwave for a few seconds (10-15 sec if from room temperature) or then post thawing from the freezer. If you do not use a microwave, light toasting or warming on a flat pan works equally well. They resume their original fluffiness & aromas! They can also be warmed with light steaming.

Better Breads are best had in the soft format to conserve their nutritive value from the vegetables and fruits. We steam bake at low temperatures (130-160 C) to ensure that.

We find they tend to take centre stage in a Better Meal and need nothing other than a dunk into olive oil or then a spread of butter. That's when their Better Flavours emerge at their bestest!

For a complete Better Meal experience have your Better Breads with an appropriate lean protein, soup, salad or then some cheese and wine for a gourmet experience @ home.

Our Better Spreads are best refrigerated and consumed within 3-5 days. Please use a clean spoon/knife to avoid contamination. They can be frozen as well for a rainy day!

We look forward to your Better Feedback and Pictures at www.facebook.com/betterbreads007 and Instagram (#betterbreads007, #betterbreads, #betterbreadssg)

Thank you once again for your Better Support.

Dr. Vinisha aka The Better Breads Baker