

# COOKIE HANDLING GUIDE

Thank you for choosing Koko's Gourmet bakery products. All Koko's cookies are freshly baked and packaged in our very own bakery. Proper handling of the cookies will ensure better customer satisfaction and more sales for your store. Here are a few simple guidelines to follow when you receive your cookie shipment.

1. Upon receiving the cookies and, while the cookies remain sealed in the "vacuum" packaging, you have 6 months before they must be opened.
2. The key to always having fresh cookies in the basket is to only open the packages that you are ready to display and sell.
3. Once the seal is broken, the cookies must be removed from the bag and placed open to the air in the basket. Treat the cookies as though they are a fresh baked natural bread at this point.
4. Try not to overcrowd the cookies in the basket (25 to 30 cookies per basket). If air is permitted to circulate around the cookies in the basket the cookies will dry slowly. If the cookies are to close together, they will trap moisture from the environment and consequently the cookies will, like any natural product, spoil.
5. While open to the air in the basket the cookies will dry out over 3 weeks. After the cookies have dried out they should have eight months of shelf life.
6. If the bag is punctured during transport, the product will mold. Please report the lot number of the damaged bag and fill out a claim form
7. Open cookies can be frozen provided they are allowed to air dry upon thawing. While the cookies are in their original "vacuum" packaging there is no need to refrigerate or freeze.



*for more information please call Koko's Gourmet Baking at 1-604-929-5650 or email [greg@kokosgourmet.com](mailto:greg@kokosgourmet.com)*