



## Implementation Tips

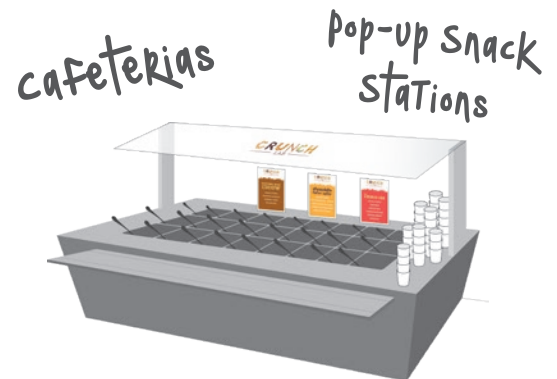
Here are some **best practices** to **keep ingredients fresh** and **maximize shelf life** when implementing **Crunch Lab™** into your food operations.

### FOR OPTIMAL USE:

- Measure each of the ingredients and keep them separate until ready to serve (prevents moisture migration between the ingredients and keeps the product fresher, longer)
- If unable to keep separate, we found these blends held for one (1) day in a plastic sealed bag

### SALAD BAR APPLICATION:

- Each of the blends, including the seasonal ones, will hold for approximately 5 hours (or one shift) in open air conditions
- General Mills' Culinary team strongly recommends that refrigeration be turned off and/or no ice be used in the salad bar
  - If refrigeration is on, or ice is present, this will accelerate the staling process and shorten the overall shelf life



### GRAB-AND-GO APPLICATION:

- **Honey Granola Crunch, Cinnamon Cranberry, Chocolate Apricot Walnut and Irish S'mores** mixes held at least 5 days when made fresh and packaged immediately into closed containers
  - Strong humidity and/or fluctuating temperatures can lead to shorter shelf life (3-5 days)
- **Elvis' Last Bite, Island Jam, The Kitchen Sink and Chocolate Fluffer Nuttin'** mixes are not recommended for grab-and-go option due to rapid staling



Please contact **1-800-767-5404** if you have any other questions regarding how to optimize **Crunch Lab™** in your food programs.

