**State Fair Mini Donut Handling Instructions**

1. **DO NOT REFRIGERATE** the donuts because refrigeration will dry them out.
2. The donuts have a 6-7-day shelf life at room temperature (bear in mind it takes roughly 2-4 days for the donuts to be shipped to you so they will have an additional 3-5 days room temperature shelf life).
3. When you receive the donuts you can use them immediately or put them in the freezer until you need them.
4. In warm climates, during the extremely hot summer months, we recommend you wait three to four hours after delivery to allow the case to cool down before you put the donuts in the freezer. This will help prevent the donuts from sticking together. (This does not apply to locations who receives their mini donuts frozen directly from their distributor)
5. We recommend for the best results that you allow approx. 3 hours for the case of donuts to unthaw.
6. If you get in a pinch and are unable to thaw the donuts completely, you can warm the donuts frozen by running them through the oven twice at the fastest speed. The 1st time thru the oven unthaws them; the 2nd time heats them up.
7. For best results we recommend that you only refreeze the donuts 1 time after receiving them.
8. The donuts can remain frozen for up to 6 months.
9. The donuts will hold under a heat lamp for roughly 15-20 minutes, however, since the oven is so fast, we recommend you warm the donuts to order so you can serve them hot and fresh. If you hold them under a heat lamp, be sure to sprinkle the donuts with Cinnamon and Sugar after you remove them from the heat lamp when you serve the donuts.
10. **Once you break the shrink wrap seal on the box of donuts, we recommend you put the remaining donuts in a Cambro container, Tupperware or a large Ziplock bag to keep the donuts fresh.** Also, another suggestion is to pre-portion the mini donuts in zip lock freezer bags before storing and just grab from freezer when needed.

We appreciate your business!