

Bakery Cold Storage Temperature Checklist

A printable reference guide covering ideal temperatures for dough, dairy, fillings, cakes, and frozen products.

1. DOUGH & YEAST FORMATIONS (CHILLED PROCESSES)

Retarder Proofer Dough Storage

+2°C to +4°C

- Slows down yeast fermentation uniformly. Prevents over-proofing while maintaining structural enzymatic dough development overnight.

Pastry & Laminated Puff Doughs

+1°C to +3°C

- Keeps butter/shortening solid between laminations to achieve flaky, crisp structural layers during subsequent baking stages.

2. DAIRY SUPPLIES & DELICATE RAW INSERTS

Fresh Milk, Cream, & Liquid Butter stocks

+1°C to +4°C

- Strict baseline chill control to inhibit bacterial proliferation. Ensures whipping cream maintains ideal fat-globule stability.

Fresh Shell Eggs & Liquid Egg Pasteurisers

+2°C to +5°C

- Preserves internal moisture balances and yolk integrity while preventing hazardous growth profiles.

3. FILLINGS, CREAMS, & DECORATIVE TOPPINGS

Custards, Custard Fillings & Pastry Creams

+2°C to +4°C

- High-risk dairy mixtures requiring consistent thermal holding thresholds to eliminate hazard vector expansion.

Chocolate Tempering & Ganache Holdings

+15°C to +18°C

- Controlled ambient workspace temperature. Prevents humidity crystallization blooms and preserves gloss values.

4. FINISHED CAKES, PATISSERIE & FROZEN STOCKS

Decorated Cream & Fondant Patisserie Cakes

+2°C to +4°C

- Maintains aesthetic crispness and structural set. Prevents condensation forming or bleeding on sugar work.

Deep Frozen Doughs & Finished Par-Baked Stocks

-18°C to -22°C

- Deep-freeze holding matrix to prevent ice crystal expansion, locking in crumb structure and yeast vitality parameters.

Protect your bakery product margins with precision temperature monitoring.
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