



TRANSPORT & STORAGE GUIDE

IMPORTANT INFORMATION - please read before collecting your cake or receiving your cake delivery

Whilst every effort is made to make your cake as sturdy as possible, it is still a baked & decorated perishable product and therefore delicate. Please handle with care

HANDLING YOUR CAKE

- Hold your cake with a flat palm underneath the cake box and a supporting hand on one bottom corner
- Keep your cake in the box until you're ready to move it into its final display position
- When moving your cake from one surface to another, slide your cake to the edge of the surface until you can put a flat palm underneath the board
- Avoid touching the cake as much as possible - use the edge of the cake board to slide or rotate your cake into its desired position

TRANSPORTING YOUR CAKE

- Make sure your car is cool - in colder months you will need to turn off the heat and in warmer months you will need to use air conditioning
- Your cake should be placed on a flat surface - either the passenger footwell or the car boot (preferably on the right hand side)
DO NOT PUT YOUR CAKE ON SOMEONE'S LAP
DO NOT PUT YOUR CAKE ON THE SEAT
DO NOT BALANCE YOUR CAKE ON ANYTHING
- Avoid any sudden movements, hard braking, fast acceleration, sharp turns and potholes. Take it steady and keep a good distance from other road users
- Limit the amount of time your cake spends in the vehicle by making your cake collection your last stop. Remove your cake from the vehicle as soon as you arrive at your destination

STORING YOUR CAKE

Your cake should be stored in the original box, on a flat surface, somewhere cool, away from direct sunlight or heat sources and away from children and pets. If you choose to store your cake in the fridge please be aware that depending on your fridge environment, it may cause condensation to form on your cake, colours to run and any printed icing or card toppers to be damaged.

Your cake should ideally be consumed within 5 days. Once cut you should wrap your cake and store in an airtight container. You can also freeze your cake for up to three months.