

FROZEN BAKERY MANUFACTURING

Ovens and freezers link a pastry run.

You mix, laminate, bake or freeze pastries for later sale. Oven fires, shared allergens and failed freezing equipment create different plant, product and cold-stock interests.

RISKS WORTH DISCUSSING

- 01 Oven and bakery production fires
- 02 Allergen cross-contact triggering recalls
- 03 Freezer failure spoiling finished goods

Scan to get a
quote today

Or call
800-777-1872



Coverage worth discussing



Commercial property

Insured ovens and declared stock after covered damage.



Equipment breakdown

Covered internal failures of accepted lamination or cooling gear.



Products liability

Covered resulting harm from supplied frozen pastries.



Commercial package policy

Selected property and liability for accepted production duties.

Coverage is subject to policy terms and exclusions.

Why The Southern Agency

01 Listen

We review your operations, coverage and past claims.

02 Assess

We look at hazards and ways to reduce risk.

03 Build

We compare carriers, premiums and audit terms.

04 Support

We revisit coverage as your work changes.



SCAN TO

Read the full
guide

800-777-1872

TheSouthernAgency.com