



Cranberry, raspberry and blueberry flavors provide this Ultimate bagel with a burst of berry tastes in each bite.



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|---------------------|---------------------------|
| Brand | Janey Lou's |
| Category | Bagel Dough |
| JL# | 1530080 |
| Item Description | Very Berry Ultimate Bagel |
| GTIN | 00850240007365 |
| UPC Case | 850240007365 |
| Pack | 60 |
| Size | 4.0 |
| UOM | Oz |
| Cube | .49 |
| Shelf Life Frozen | 180 |
| Shelf Life Prepared | 3 |
| Minimum Run | 20 |
| Ti | 14 |
| Hi | 9 |
| Net Weight | 15 |
| Gross Weight | 15.94 |
| Case Width | 13.65 |
| Case Length | 10.05 |
| Case Height | 6.15 |





Bagel Dough, Very Berry Ultimate
Item # 1530080

INGREDIENTS: WHEAT FLOUR, WATER, CRANBERRIES (CRANBERRIES, SUGAR, SUNFLOWER OIL), CRANBERRIES (CRANBERRIES, SUGAR, GRAPE JUICE CONCENTRATE BLUEBERRY JUICE CONCENTRATE, SUNFLOWER OIL.), DOUGH CONDITIONER (SUGAR, SALT, WHEAT FLOUR, DRIED MOLASSES, CONTAINS 2% OR LESS OF THE FOLLOWING: INACTIVATED BAKERS YEAST, ENZYMES, ASCORBIC ACID), COMPRESSED YEAST, BROWN SUGAR, NATURAL RASPBERRY FLAVOR, WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID, ENZYMES, SALT
CONTAINS: BIOENGINEERED INGREDIENTS

- Place frozen bagels on baking sheet 3x4 so they are not touching. Cover and place on holding rack in the refrigerator for 24 hours.
- The next day remove from refrigerator and keeping covered let slack at room temperature for 10 to 15 minutes.
- Uncover and place in proof box at 105° F with 85% humidity for approximately 30 minutes or until product doubles in size.
- Bake at 425° F for 12-14 minutes, and use steam if possible.

KEEP FROZEN
Pack: 60
Unit Weight: 4 oz
Net Case Weight: 15 Lbs
Gross Case Weight: 15.9 Lbs



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Manufactured by
Janey Lou's, Inc.
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Salt Lake City, UT 84116
Questions or concerns please
call
(801) 798-7504

Production Date: MM/DD/YYYY Lot Code=Production Date