



We use special high gluten flour, adding only natural ingredients and real Asiago cheese.



<b>Brand</b>	<b>Janey Lou's</b>
Category	Bagel Dough
JL#	1530240
Item Description	Asiago, Ultimate
GTIN	10895573000840
UPC Case	10895573000840
Pack	60
Size	4.0
UOM	Oz
Cube	.49
Shelf Life Frozen	240
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, Asiago Ultimate**  
Item # 1530240


**INGREDIENTS:** WHEAT FLOUR, WATER, ONIONS, ASIAGO CHEESE (PASTURIZED COW'S MILK, CHEESE CULTURES, SALT, ENZYMES, POWDERED CELLULOSE), DOUGH CONDITIONER (SUGAR, SALT, WHEAT FLOUR, DRIED MOLASSES, CONTAINS 2% OR LESS OF THE FOLLOWING: INACTIVATED BAKER'S YEAST, ENZYMES, ASCORBIC ACID), COMPRESSED YEAST, BROWN SUGAR, SALT, WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID, ENZYMES, ONION POWDER  
**CONTAINS: BIOENGINEERED INGREDIENTS**

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

Allergen Warning: This product was produced in a facility that uses eggs, milk, soy, wheat, peanuts and tree nuts. Contains: Milk, Wheat

**KEEP FROZEN**

Pack: 60  
Unit Weight: 4 oz  
Net Case Weight: 15 Lbs  
Gross Case Weight: 15.94 Lbs



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

Manufactured by  
Janey Lou's, Inc.  
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Questions or concerns please  
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