


# CINNAMON RAISIN BAGEL


No short cuts, and real flavors  
make this the Ultimate bagel.

<b>Brand</b>	<b>Janey Lou's</b>
Category	Bagel Dough
JL#	1530450
Item Description	Cinnamon Raisin Ultimate
GTIN	10895573000918
UPC Case	10895573000918
Pack	60
Size	4.0
UOM	Oz
Cube	.49
Shelf Life Frozen	120
Shelf Life Prepared	3
Minimum Run	18
Ti	14
Hi	9
Net Weight	15
Gross Weight	15.94
Case Width	13.65
Case Length	10.05
Case Height	6.15





**JANEY LOUS**<sup>TM</sup>  
- BAKERY PRODUCTS -




**Ultimate All Natural Bagels**  
Manufactured by Janey Lou's, Inc.

**Bagel Dough,**  
**Cinnamon Raisin Ultimate**  
Item # 1530450

INGREDIENTS: WHEAT FLOUR, WATER, RAISINS, BROWN SUGAR, COMPRESSED YEAST, DOUGH CONDITIONER (SUGAR, SALT, WHEAT FLOUR, DRIED MOLASSES, CONTAINS 2% OR LESS OF THE FOLLOWING: INACTIVATED BAKER'S YEAST, ENZYMES, ASCORBIC ACID), CINNAMON, MALT SYRUP, WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID, ENZYMES, SALT, GROUND NUTMEG.  
CONTAINS: WHEAT  
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.

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



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

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

Production Date: MM/DD/YYYY

Lot Code = Production Date