



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

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| Brand | Janey Lou's |
| Category | Bagel Dough |
| JL# | 1530950 |
| Item Description | Bagel Dough, Plain Ultimate |
| GTIN | 10895573000888 |
| UPC Case | 10895573000888 |
| 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 |







Bagel Dough, Plain Ultimate
Item # 1530950

INGREDIENTS: WHEAT FLOUR, WATER, 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, MALT SYRUP


CONTAINS: BIOENGINEERED INGREDIENTS

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

1. Place frozen bagels on baking sheet 3x4 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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Manufactured by
Janey Lou's, Inc.
550 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