

WHITE CHOCOLATE **CRANBERRY BAGEL**

Burst of Cranberry and the delicious richness of white chocolate make this Ultimate bagel unique as well.

Brand	Janey Lou's
Category	Bagel Dough
JL#	1531100
Item Description	White Chocolate Cranberry Ultimate Bagel
GTIN	00850240007488
UPC Case	850240007488
Pack	60
Size	4.0
UOM	Oz
Cube	.49
Shelf Life Frozen	240
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, White Chocolate

INGREDIENTS: WHEAT FLOUR, WATER, CRANBERRIES (CRANBERRIES, SUDAR, SUNRLOWER OIL), WHITE CHOCOLATE (GUGAR, PAIM KERNER, AND PAIM OILS, WHEY, NON-RAT MILK, ARTHFICIAL COLOR (TITANIUM DIOXIDE), SUNFLOWER LECTHIN AND NATURAL FLAVOR), COMPRESSED YEAST, PURE CANE SUGAR, DOUGH CONDITIONER (SUDAR), SATI, WHEAT FLOUR, POLY OF THE CONDITIONER (SUDAR), SATI, WHEAT FLOUR, POLY OF THE CONDITIONER (SUDAR), SATI WHEAT FLOUR ASCORDED (ACID), WHEAT FLOUR MALTED BARLEY FLOUR, ASCORDED (ACID), ENZYMES, MALT POWDER (MALTED BARLEY, FLOUR, ASCORDED (ACID), ENZYMES, MALT POWDER (MALTED BARLEY FLOUR, ASCORDED (ACID), WHEAT FLOUR, AND DEXTROSE), DEACTIVATED YEAST CONTAINS: BIOENGINEERED INGREDIENTS

Cranberry Ultimate
Item # 1531100

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



call (801) 798-7504

Production Date: MM/DD/YYYY

Lot Code=Production Date