

9 GRAIN BAGEL

With 9 grains including red wheat, millet, barley, and flax this Ultimate bagel offers a great crunch.

Brand	Janey Lou's
Category	Bagel Dough
JL#	1530050
Item Description	9 Grain, Ultimate
GTIN	00850014344597
UPC Case	850014344597
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







INGREDIENTS: CONTAINS: WHEAT FLOUR, WATER, NINE GRAIN MIX (RED WHEATS, WHITE WHEAT, BARLEY, RYE, OATS, CORN GRITS, MILLET, BUCKWHEAT, FLAX), COMPRESSED YEAST, DOUGH CONDITIONER (SUGAR, SALT, WHEAT FLOUR, DRIED MOASSES, CONTAINS 2% OR LESS OF THE FOLLOWING: INACTIVATED BAKERS YEAST, ENZYMES, ASORBIC ACID), BROWN SUGAR, SALT, VITAL WHEAT GLUTEN, APPLE CIDER VINEGAR, DOUGH CONDITIONER (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID, ENZYMES)

CONTAINS: WHEAT

CONTAINS: BIOENGINEERED INGREDIENTS

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

KEEP FROZEN

Pack: 60

Unit Weight: 4 oz

Net Case Weight: 15 Lbs

Gross Case Weight: 15.94 Lbs

Bagel Dough, 9 Grain Ultimate
Item # 1530050

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.



0 08 50014 34459 7

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