



# HONEY WHEAT BAGEL

Sweet honey paired with wholesome wheat create yet another harmonious Ultimate Bagel.



<b>Brand</b>	<b>Janey Lou's</b>
<b>Category</b>	<b>Bagel Dough</b>
<b>JL#</b>	<b>1530280</b>
<b>Item Description</b>	Bagel Dough, Honey Wheat Ultimate, 60/4.0 Oz
<b>GTIN</b>	10895573000888
<b>UPC Case</b>	10895573000888
<b>Pack</b>	60
<b>Size</b>	4.0
<b>UOM</b>	Oz
<b>Cube</b>	.49
<b>Shelf Life Frozen</b>	180
<b>Shelf Life Prepared</b>	3
<b>Minimum Run</b>	18
<b>Ti</b>	14
<b>Hi</b>	9
<b>Net Weight</b>	15
<b>Gross Weight</b>	15.94
<b>Case Width</b>	13.65
<b>Case Length</b>	10.05
<b>Case Height</b>	6.15

**Bagel Dough, Honey Wheat Ultimate**  
Item # 1530280


**INGREDIENTS:** WATER, WHOLE GRAIN WHEAT FLOUR, WHEAT FLOUR, HONEY, 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, MALT SYRUP, WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID, ENZYMES, SALT  
**CONTAINS: BIOENGINEERED INGREDIENTS**

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.

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



Manufactured by  
 Janey Lou's, Inc.  
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 Questions or concerns please  
 call  
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**Production Date: MM/DD/YYYY** **Lot Code =Production Date**