

CINNAMON BURST BAGEL

Janey Lou's cinnamon rolls are so fantastic that we decided to carry that into this Cinnamon Burst Ultimate Bagel.

Brand	Janey Lou's
Category	Bagel Dough
JL#	1510410
Item Description	Bagel Dough, Cinnamon Burst Ultimate
GTIN	10857748005074
Pack	60
Size	4.0
UOM	Oz
Cube	.49
Shelf Life Frozen	180
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

Bagel Dough, Cinnamon Burst

Item # 1510410

INGREDIENTS: WHEAT FLOUR, WATER, CINNAMON CHIPS (SUGAR, PALM OIL, CINNAMON, NON-FAT DRY MILK, SOY LECITHIN), COMPRESSED YEAST, BROWN SUGAR, MALT SYRUP, HONEY, SALT, DOUGH CONDITIONER (ENRICHED BLEACHED WHEAT FLOUR, MOLASSES POWDER, DIACETYL TARTARIC ACID ESTERS OF MONO-DIGLYCERIDES, ASCORBIC ACID. MONO AND DIGLYCERIDES, OINAMON, DOUGH CONDITIONER (ENRICHED BLEACHED WHEAT FLOUR, DEXTROSE, DIACETYL TARTARIC ACID ESTERS OF MONO DYGLICERIDES), VANILLA. 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 one hour.
 3. Uncover, place in proof box at 105° F with 85% humidity for approximately 30 minutes or until product doubles in size.
- 4. Remove and let sit at room temperature for 5 minutes before baking.
 5. Bake at 425° F with 3 sessions of 15 seconds of
- Bake at 425° F with 3 sessions of 15 seconds of steam, then finish baking for an additional 12 minutes.

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

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



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