

Super foods now available in a Bagel near you! This Spinach Bagel will strengthen “Olive” you.

Brand	Janey Lou's
Category	Bagel Dough
JL#	1511060
Item Description	Spinach Bagel
GTIN	10857748005128
UPC Case	00857748005121
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



Bagel Dough, Spinach
Item # 1511060

INGREDIENTS: WHEAT FLOUR, WATER, NINE GRAIN MIX (RED WHEATS, WHITE WHEAT, BARLEY, RYE, OATS, CORN GRITS, MILLET, BUCKWHEAT, FLAX), RAISINS, CRANBERRIES (CRANBERRIES, SUGAR, SUNFLOWER OIL), HONEY, SUNFLOWER SEEDS, COMPRESSED YEAST, BROWN SUGAR, MALT SYRUP, SALT, CINNAMON, DOUGH CONDITIONER (ENRICHED BLEACHED WHEAT FLOUR, MOLASSES POWDER, DIACETYL TARTARIC ACID ESTERS OF MONO-DIGLYCERIDES, ASCORBIC ACID, MONO AND DIGLYCERIDES.), DOUGH CONDITIONER (ENRICHED BLEACHED WHEAT FLOUR, DEXTROSE, DIACETYL TARTARIC ACID ESTERS OF MONO-DIGLYCERIDES), CARAMEL COLORING.

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 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

KEEP FROZEN

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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