



No short cuts, and real flavors make this the Ultimate bagel.

Brand	Janey Lou's
Category	Bagel Dough
JL#	1530950
Item Description	Bagel Dough, Plain Ultimate
GTIN	1089557300088
UPC Case	1089557300088
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 LOUSTM
- BAKERY PRODUCTS -



Bagel Dough, Plain Ultimate
Item # 1530950

INGREDIENTS: WHEAT FLOUR, WATER, 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, SALT, WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID, ENZYMES, MALT SYRUP


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

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.



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Manufactured by Janey Lou's, Inc.
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Salt Lake City, UT 84116
Questions or concerns please call (801) 798-7504

Production Date: MM/DD/YYYY **Lot Code = Production Date**