


PUMPKIN CHOCOLATE CHIP

Pumpkin Spice in everything nice, why not bagels? Did you notice this Ultimate Bagel also has chocolate chips? You need some sweet and spicy in your life.



Brand	Janey Lou's
Category	Bagel Dough
JL#	1510970
Item Description	Bagel Dough, Pumpkin Chocolate Chip Ultimate
GTIN	10857748005494
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



INGREDIENTS: WHEAT FLOUR, WATER, PUMPKIN, SEMI-SWEET CHOCOLATE, BROWN SUGAR, MALT SYRUP, COMPRESSED YEAST, SALT, DOUGH CONDITIONER (ENRICHED BLEACHED WHEAT FLOUR, MOLASSES POWDER, DIACETYL TARTARIC ACID ESTERS OF MONO-DIGLYCERIDES, ASCORBIC ACID, MONO AND DIGLYCERIDES), PUMPKIN PIE SPICE (CINNAMON, GINGER, CLOVES), DOUGH CONDITIONER (ENRICHED BLEACHED WHEAT FLOUR, DEXTROSE, DIACETYL TARTARIC ACID ESTERS OF MONO DYGLICERIDES), CINNAMON, ORANGE FOOD COLOR
CONTAINS: BIOENGINEERED INGREDIENTS


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: 15.9 Lbs

Bagel Dough, Pumpkin Chocolate Chip
Item # 1510970

- Place frozen bagels on baking sheet 3x4 so they are not touching. Cover and place on holding rack in the refrigerator for 24 hours.
- The next day remove from refrigerator and keeping covered let slack at room temperature for one hour.
- Uncover, place in proof box at 105° F with 85% humidity for approximately 30 minutes or until product doubles in size.
- Remove and let sit at room temperature for 5 minutes before baking.
- Bake at 425° F with 3 sessions of 15 seconds of steam, then finish baking for an additional 12 minutes.

KEEP FROZEN



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