


Cranberry, raspberry and blueberry flavors provide this Ultimate bagel with a burst of berry tastes in each bite.




Brand	Janey Lou's
Category	Bagel Dough
JL#	1530080
Item Description	Very Berry Ultimate Bagel
GTIN	00850240007365
UPC Case	850240007365
Pack	60
Size	4.0
UOM	Oz
Cube	.49
Shelf Life Frozen	180
Shelf Life Prepared	3
Minimum Run	20
Ti	14
Hi	9
Net Weight	15
Gross Weight	15.94
Case Width	13.65
Case Length	10.05
Case Height	6.15



INGREDIENTS: WATER, WHEAT FLOUR, UNBLEACHED WHEAT FLOUR, DOUGH CONDITIONER (SUGAR, SALT, WHEAT FLOUR, DRIED MOLASSES, CONTAINS 2% OR LESS OF THE FOLLOWING: INACTIVATED BAKERS YEAST, ENZYMES, ASCORBIC ACID), CRANBERRIES (CRANBERRIES, SUGAR, GRAPE JUICE CONCENTRATE BLUEBERRY JUICE CONCENTRATE, SUNFLOWER OIL.), CRANBERRIES (CRANBERRIES, SUGAR, SUNFLOWER OIL), COMPRESSED YEAST, BROWN SUGAR, DOUGH CONDITIONER (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID, ENZYMES), RASPBERRY FLAVOR (HIGH FRUCTOSE CORN SYRUP, WATER, PROPYLENE GLYCOL, ETHYL ALCOHOL, CARAMEL COLOR), SALT
CONTAINS: WHEAT
CONTAINS: BIOENGINEERED INGREDIENTS

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




Bagel Dough, Very Berry Ultimate
Item # 1530080

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.

KEEP FROZEN

Pack: 60
Unit Weight: 4 oz
Net Case Weight: 15 Lbs
Gross Case Weight: 15.9 Lbs



0 08 50240 00736 5

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

Manufactured by
Janey Lou's, Inc.
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Questions or concerns please
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