JANEY LOUS™
- BAKERY PRODUCTS -

CRANBERRY ORANGE BAGEL

The Cranberry Orange Ultimate Bagel is a delicious burst of sweet fruits. A wonderful and unique bagel.

Brand	Janey Lou's
Category	Bagel Dough
JL#	1510270
Item Description	Bagel Dough, Cranberry Orange 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

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Bagel Dough, Cranberry Orange
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INGREDIENTS: WATER, WHEAT FLOUR, UNBLEACHED WHEAT FLOUR, ORANGE FRUIT BITS (HIGH FRUCTOSE CORN SYRUP, GROUND ORANGES, CORN SYRUP, SUGAR, FOOD STARCH, WATER, CITRIC ACID, NATURAL AND ARTIFICIAL FLAVORS, SALT, POTASSIUM SORBATE, YELLOW 5, RED 40, BLUE 1, SOYBEAN OIL), CRANBERRIES (CRANBERRIES, SUGAR, SUNFLOWER OIL), DOUGH CONDITIONER (SUGAR, SALT, WHEAT FLOUR, DRIED MOLASSES, CONTAINS 2% OR LESS OF THE FOLLOWING: INACTIVATED BAKERS YEAST, ENZYMES, ASCORBIC ACID), BROWN SUGAR, COMPRESSED YEAST, DOUGH CONDITIONER (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID, ENZYMES), SALT, MALT SYRUP
CONTAINS: SOY, WHEAT

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

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

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