

CHEDDAR CHEESE BAGEL

A soft and chewy Ultimate bagel with a strong cheddar cheese flavor.



Brand	Janey Lou's
Category	Bagel Dough
JL#	1530090
Item Description	Bagel Dough, Cheddar Ultimate, 60/4.0 Oz
GTIN	10895573000826
UPC Case	10895573000826
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

JANEY LOUSTM
- BAKERY PRODUCTS -

ULTIMATE ALL NATURAL BAGELS

Bagel Dough, Cheddar Ultimate
Item # 1530090

INGREDIENTS: WHEAT FLOUR, WATER, CHEDDAR CHEESE, 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), NATURAL CHEESE FLAVOR (MALTODEXTRIN, NATURAL CHEDDAR CHEESE FLAVOR, WHEY SOLIDS, SALT, DISODIUM PHOSPHATE), SALT
CONTAINS: MILK, 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 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.

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

KEEP FROZEN

Pack: 60
Unit Weight: 4 oz
Net Case Weight: 15 Lbs
Gross Case Weight: 15.94 Lbs

1 08 95573 00082 6

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**