

HONEY WHEAT BAGEL

Sweet honey paired with wholesome wheat create yet another harmonious Ultimate Bagel.



Brand	Janey Lou's
Category	Bagel Dough
JL#	1530280
Item Description	Bagel Dough, Honey Wheat Ultimate, 60/4.0 Oz
GTIN	10895573000888
UPC Case	10895573000888
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





Bagel Dough, Honey Wheat Ultimate
Item # 1530280

INGREDIENTS: WATER, WHEAT FLOUR, WHOLE GRAIN WHEAT FLOUR, HONEY, COMPRESSED YEAST, DOUGH CONDITIONER (SUGAR, SALT, WHEAT FLOUR, DRIED MOLASSES, CONTAINS 2% OR LESS OF THE FOLLOWING: INACTIVATED BAKERS YEAST, ENZYMES, ASCORBIC ACID), BROWN SUGAR, MALT SYRUP, DOUGH CONDITIONER (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID, ENZYMES), VITAL WHEAT GLUTEN, SALT
CONTAINS: WHEAT

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

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



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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