

All natural ingredients make this Ultimate bagel soft but chewy with just the right crust.



<b>Brand</b>	<b>Janey Lou's</b>
<b>Category</b>	<b>Bagel Dough</b>
<b>JL#</b>	<b>1530800</b>
<b>Item Description</b>	Bagel Dough, Onion Ultimate, 60/4.0 Oz
<b>GTIN</b>	10895573000895
<b>UPC Case</b>	10895573000895
<b>Pack</b>	60
<b>Size</b>	4.0
<b>UOM</b>	Oz
<b>Cube</b>	.49
<b>Shelf Life Frozen</b>	180
<b>Shelf Life Prepared</b>	3
<b>Minimum Run</b>	18
<b>Ti</b>	14
<b>Hi</b>	9
<b>Net Weight</b>	15
<b>Gross Weight</b>	15.94
<b>Case Width</b>	13.65
<b>Case Length</b>	10.05
<b>Case Height</b>	6.15

**Bagel Dough, Onion Ultimate**  
Item # 1530800

**INGREDIENTS:** WHEAT FLOUR, WATER, COMPRESSED YEAST, DOUGH CONDITIONER (SUGAR, SALT, WHEAT FLOUR, DRIED MOLASSES, CONTAINS 2% OR LESS OF THE FOLLOWING: INACTIVATED BAKERS YEAST, ENZYMES, ASCORBIC ACID), ONIONS, DRIED ONIONS, BROWN SUGAR, DOUGH CONDITIONER (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID, ENZYMES), POPPY SEED, SALT, ONION POWDER  
**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.

Allergen Warning: This product was produced in a facility that uses eggs, milk, soy, wheat, 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

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Manufactured by  
Janey Lou's, Inc.  
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Salt Lake City, UT 84116  
Questions or concerns  
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**Production Date: MM/DD/YYYY** **Lot Code=Production Date**