

WHITE CHOCOLATE **CRANBERRY BAGEL**

Burst of Cranberry and the delicious richness of white chocolate make this Ultimate bagel unique and flavorful!

Brand	Janey Lou's
Category	Bagel Dough
JL#	1531100
Item Description	Bagel Dough, White Chocolate Cranberry Ultimate, 60/4.0 Oz
GTIN	00850240007488
UPC Case	850240007488
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





INGREDIENTS: WATER, WHEAT FLOUR, UNBLEACHED WHEAT FLOUR, CRANBERRIES (CRANBERRIES, SUGAR, SUFLOWER, OLD, WHITE HOLD COLDET GUIGAE, PRIM KERNELOWER, OLD, WHITE HOLD COLDET GUIGAE, PRIM KERNELOWER, OLD, WHITE HOLD COLDET, COMPRESSED VEAST, PURE CANE SUGAR, DOUGH CONDITIONER (SUGAR, SALT, WHEAT FLOUR, DRIED MOLASSES, CONTAINS 2% OR LESS OF THE FOLLOWING: INACTIVATED BAKERS YEAST. ENZYMES, ASCORBIC ACID, DOUGH CONDITIONER (WHEAT FLOUR, MALTED BARLEY FLOUR, ROOFBIC ACID, ENZYMES), MALTED BARLEY FLOUR, ROOFBIC ACID, ENZYMES), MALTED BARLEY FLOUR, WHEAT FLOUR, AND DEXTROSE), DEACTIVATED VEAST CONTAINS: MILK, WHEAT CONTAINS: MILK, WHEAT

Cranberry Ultimate
Item # 1531100

1. Place frozen bagels on baking sheet 3x4 or 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.

Bagel Dough, White Chocolate

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



call (801) 798-7504

Production Date: MM/DD/YYYY

Lot Code=Production Date