

## **CINNAMON RAISIN BAGEL**

No short cuts, and real flavors make this the Ultimate bagel.

Brand	Janey Lou's
Category	Bagel Dough
JL#	1530450
Item Description	Bagel Dough, Cinnamon Raisin Ultimate, 60/4.0 Oz
GTIN	10895573000918
UPC Case	10895573000918
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, **Cinnamon Raisin Ultimate** Item # 1530450 1. Place frozen bagels on baking sheet 3x4 or so they are not

INGREDIENTS: UNBLEACHED WHEAT FLOUR, INGREDIENTS: UNBLEACHED WHEAT FLOUR,
WATER, RAISINS, COMPRESSED YEAST, BROWN
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, ASCORBIC ACID, ENZYMES), MALT SYRUP,
CINNAMON, SALT, NUTMEG
CONTAINS: WHEAT

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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.

es 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 Lb



Manufactured by Janey Lou's, Inc. 550 N John Glenn Rd. Salt Lake City, UT 84116 Questions or concerns

Production Date: MM/DD/YYYY

Lot Code = Production Date