JANEY LOUS™
– B A K E R Y   P R O D U C T S –

CINNAMON BURST BAGEL

Janey Lou's cinnamon rolls are so fantastic that we decided to carry that into this Cinnamon Burst Ultimate Bagel.

Brand	Janey Lou's
Category	Bagel Dough
JL#	1510410
Item Description	Bagel Dough, Cinnamon Burst Ultimate
GTIN	10857748005074
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

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Bagel Dough, Cinnamon Burst
Item # 1510410

INGREDIENTS: WHEAT FLOUR, WATER, CINNAMON CHIPS (SUGAR, PALM OIL, CINNAMON, NON-FAT DRY MILK, SOY LECITHIN.), BROWN SUGAR, COMPRESSED YEAST, HONEY, MALT SYRUP, DOUGH CONDITIONER (ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEXTROSE, SODIUM STEAROYL LACTYLATE (SSL) AND LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, ASCORBIC ACID (VITAMIN C), ENZYMES), SALT, DOUGH CONDITIONER (ENRICHED BLEACHED WHEAT FLOUR, MOLASSES POWDER, DIACETYL TARTARIC ACID ESTERS OF MONO-DIGLYCERIDES, ASCORBIC ACID. MONO AND DIGLYCERIDES.), CINNAMON, VANILLA
CONTAINS: MILK, SOY, 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 one hour.
3. Uncover, place in proof box at 105° F with 85% humidity for approximately 30 minutes or until product doubles in size.
4. Remove and let sit at room temperature for 5 minutes before baking.
5. Bake at 425° F with 3 sessions of 15 seconds of steam, then finish baking for an additional 12 minutes.

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

Manufactured by
Janey Lou's, Inc.
550 N John Glenn Rd.
Salt Lake City, UT 84116
Questions or concerns please call
(801) 798-7504

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Production Date: MM/DD/YYYY

Lot Code =Production Date

R 4.0 1/16/25