# All Natural Pumpernickel Bagel



#### PRODUCT SPECIFICATION • ITEM NO 9122



## **Nutrition Facts**

1 serving per bagel

Serving size 1 Bagel (99g/3.5oz)

Calories

%	Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 700mg	30%
Total Carbohydrate 53g	19%
Dietary Fiber 3g	12%
Total Sugars 3g	
Includes 2g Added Sugars	4%

Protein 10g	
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 2.8mg	15%
Potassium 110mg	2%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Country of Origin - USA



Protein 100

#### Certifications





#### Product Info.

Frozen Weight: 4 oz. 120 pcs/cs Count: Round Shape: Appx Frozen Size: 3.0 in.

Appx Baked Size: 4.5 in.

Allergens: Wheat

#### Case Info.

00759008091229 UPC:

Net Weight: 30 lbs. Gross Weight: 34 lbs.\* TI HI: 10 x 6

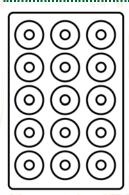
Box: 151/4 x 113/4 x 93/4in.

Shelf Life: 100 Days Guaranteed Life: 75 Days

#### Ingredients

Enriched flour (WHEAT FLOUR, unbleached, unbromated, niacin, reduced iron, thiamin mononitrate, riboflavin, enzyme, folic acid), water, RYE FLOUR, WHOLE GRAIN RYE, cane sugar, and 2% or less of yeast, salt, ground caraway seed, acetic acid, lactic acid, ground dill seed, natural flavor, MALTED BARLEY FLOUR, molasses, ascorbic acid, enzymes, WHEAT GLUTEN, caramel color, soybean/canola oil.

Contains: Wheat



#### **Basic Handling Instructions**

- 1. Pan 5 x 3 on screen using pan release or paper.
- 2. Thaw covered overnight in cooler, 16 hr max.
- 3. Seed or top as desired.
- 4. Proof to 4.0 in. dia. or use template.
- 5. Bake at 450° for 2 min. with 25 sec. or max. steam.
- 6. Open door/damper after 2 min. to release steam.
- 7. Bake at 390° for additional 14 min.
- 8. Allow to cool before packaging. Boiling Instructions available upon



#### Labeling & Packaging

Product is packaged in a polybag lined cardboard case and weighed for accuracy. A label will be spray printed on the nose and side indicating a Best if Used by date.

### Storage and Handling

Keep case closed and reseal plastic bag when not in use. For best results store at or below -10°F. Product is not processed to control microbial pathogens. Bake to an internal temperature of 180°F before consuming.

Product contains ingredients that are partially produced with genetic engineering.