All Natural Blueberry Bagel



PRODUCT SPECIFICATION • ITEM NO 9131



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Nutritio	n Facts
1 serving per bage	el
Serving size 1 Bagel (99g/3.5oz)	
Amount Per Serving	070
Calories	270
	%Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 480mg	21%
Total Carbohydrat	e 55g 20%
Dietary Fiber 2g	7%
Total Sugars 8g	
Includes 7g Added	d Sugars 14%
Protein 9g	
Vitamin D Omea	00/
Vitamin D 0mcg	0%
Calcium 20mg Iron 3mg	15%
Potassium 80mg	0%
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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



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.

UPC: 00759008091311

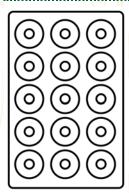
Net Weight: 30 lbs. Gross Weight: 34 lbs.* TI HI: 10 x 6

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

Shelf Life: 100 Days Guaranteed Life: 75 Days

Enriched flour (WHEAT FLOUR, unbleached, unbromated, niacin, reduced iron, thiamin mononitrate, riboflavin, enzyme, folic acid), water, cranberries, cane sugar, yeast, and 2% or less of grape juice concentrate, blueberry juice concentrate, MALTED BARLEY FLOUR, molasses, natural flavor, ascorbic acid, enzymes, salt, WHEAT GLUTEN, soybean/canola oil, natural & artificial blueberry flavor.

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.