

Made with Superior Ingredients

Date Issued: 11/01/2019

Supersedes: 02/12/2019



<u>Retail Plain Bagel – 4 oz</u>

SPECIFICATION SHEET

<u>Product Description:</u> Kettle boiled, ring-shaped yeast roll, baked to golden brown with a slight sheen. Texture is smooth, soft and tender to the bite.



Ingredient Statement

FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR), WATER, SUGAR, CONTAINS LESS THAN 2% OF EACH OF THE FOLLOWING: SALT, WHEAT FLOUR, MOLASSES, YEAST, VINEGAR, CULTURED WHEAT STARCH, ENZYMES, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, CORN PROTEIN.

Allergen Statement: Contains Wheat

Country of Origin: USA

<u>Certification</u>: Kosher Pareve, Halal.

GMO Statement: GMO-Free

<u>Claims</u>: Does not contain Artificial Flavors, Artificial Dyes, Preservatives, Trans Fats, Nuts or HFCS.

Nutritionals

Serving size: 1 Bagel Amount/Serving: (113g/4oz) **Calories** 290 **Total Carbohydrates** 59g **Total Fat Dietary Fiber** 0g 2g **Saturated Fat** 0g Sugars 6g **Trans Fat Added Sugars** 0g 6g Cholesterol **Protein** 0mg 10g **Sodium** 590mg Vitamin D (mcg) 0 Iron (mg) 4 25 Calcium (mg) Potassium (mg) 87

Product Specifications

Code	01301	
UPC	743672-013014	
GTIN	00743672013014	
Units Per Case	8	
Portions/Case	6 bagels x 8 Packs= (48)	
Net Weight (Case)	12 lbs	
Gross Weight (Case)	13 lbs	
Case Dimensions	19.5" L X 9.5" W X 8.5"H	
Hi/Ti	9 x 10	
Shelf Life	12 Months Frozen	
	1 Day Ambient	
Storage:	Keep Frozen -10 °F	



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Allergen Data Sheet

Allergen Information			
Allergens	Present in Product	Present in other Products made on same line	Present in the manufacturing facility
Dairy	NO	NO	YES
Egg	NO	NO	NO
Soy	NO	NO	NO
Peanut	NO	NO	NO
Almond	NO	NO	NO
Tree Nuts	NO	NO	NO
Fish	NO	NO	NO
Shellfish	NO	NO	NO
Wheat	YES	YES	YES
Sensitizers			
Sesame	NO	YES	YES
Gluten	YES	YES	YES



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Packaging

Bag Make Up: Polyethylene and Polypropylene Copolymer

Gas Permeability: The polymers used in primary packaging film are of low permeability and contain high barrier properties as required for food packaging applications to prevent loss of flavor, color quality and to retard spoilage.

California Proposition 65: The film used for primary packaging does not contain and was not manufactured with any reproductive toxins or carcinogenic substances that would require a warning under the California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65).

Bisphenol A: Bisphenol A is not used in the manufacture or formulation in the production of film used for primary packaging.

Code Formatting

<u>Package Code:</u> Julian Date, Best By MMM YYYY, MFG YYYY
Package Label



<u>Case Code:</u> Best Before Date (DDMMYYYY)

Case Label





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Handling Instructions

Thawing:

Let bagels sit at room temperature for 30 minutes and serve. Toast if desired.

Baking:

- Preheat oven to 425-500 degrees Fahrenheit. Bake frozen bagel 5-7 minutes depending on oven.
- Allow to cool for at least 15 minutes before serving.

Microwave:

Wrap frozen bagel in paper towel. Place in microwave for 20-30 seconds and toast.

<u>Regulatory</u>: Product shall be manufactured under sanitary conditions in full compliance with F.D.A. as amended.