



PRODUCT SPECIFICATION DATA SHEET

Product Name: ASIAGO CHEESE (closed hole) FROZEN BAGELS, 6 PACK NON SLICED

Product Code 30135
CLEAR BAG

Description:

Round bagel par-baked, crunch, crusty on the outside and moist on the inside.

Recommended storage conditions:

Care must be taken during storage and shipment to avoid damaging of bulk packaged bagels. Keep frozen on a storage room below 0 °F

Expected shelf life:

Fresh bagels are best consumed within five (5) days after thawed and stored in original poly bags at room temperature. Frozen bagels may be stored up to twelve (12) months.

Kosher status: Kosher Dairy

Standard case specification:

NET WT 24OZ (1LB 8OZ) 680g

Bagels per pack: 6 pieces / pack

Package per case: 15 Packs / case

Case GTIN: 00642434301355

Case per pallet: 40 cases **Pallet weight:** 1,044 lb

TI / HI: 5 / 8

Case Net Weight: 22.5 lb net

Case Gross Weight: 24.5 lb gross

Case dimensions: 24 X 15 1/4 X 10 1/2

Case cube 2.22

Case marking (LOT# DD/MM/YY hh:mm State)

Ingredient Statement

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, ASIAGO CHEESE (PASTEURIZED PART-SKIM MILK, CHEESE CULTURES, SALT, ENZYMES, POWDERED CELLULOSE), SUGAR, CONTAINS LESS THAN 2% OF EACH OF THE FOLLOWING: SALT, CULTURED WHEAT FLOUR (TO PRESERVE), DEGERMINATED YELLOW CORN MEAL, YEAST, INACTIVATED YEAST, ASCORBIC ACID (DOUGH CONDITIONER), ENZYMES, SESAME SEEDS.
CONTAINS: WHEAT, MILK, AND SESAME.

Nutrition Facts

6 servings per container

Serving size 1 Bagel (113 g/ 4 oz)

Amount per serving

Calories 300

% Daily Value*

Total Fat 3g 4%

Saturated Fat 2g 10%

Trans Fat 0g

Cholesterol 5mg 2%

Sodium 630mg 27%

Total Carbohydrate 58g 21%

Dietary Fiber 4g 14%

Total Sugars 7g

Includes 5g Added Sugars 10%

Protein 11g

Vitamin D 0mcg 0%

Calcium 180mg 15%

Iron 3.3mg 20%

Potassium 40mg 0%

*The % Daily Value 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.

Microbiological Properties

Total Plate Count (cfu/g).....<10,000

Total Coliform (cfu/g).....<100

Yeast & Mold (cfu/g).....<10,000

Escherichia coli (cfu/g).....<10

Salmonella (per 25 grams).....Negative

Staphylococcus aureus (cfu/g)....<100

L. monocytogenes.....Negative

Information contained in this data sheet is believed accurate and offered in good faith for the consumer's benefit. We cannot assure any guarantee against patent infringements liabilities, or involved from the use of Always Bagels LLC dba Tribute Baking Company. products. POLICY. 2.3.2.9 Finish Product Specification Rev 06 16 23

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