

Cranberry Bagel

A shiny golden bagel with dried cranberries mixed throughout the dough.

Product Specifications

Item #: 97123

Units Per Case: 75 bagels (5 x 15 count pillow packs)

Unit Weight: 4.5oz

Case Net Weight: 21.1 LBS

Case Gross Weight: 22.6 LBS

Case Dimensions (L x W x H): 24 1/8" x 14 7/8" x 8 7/8"

Case Cube: 1.84 cu. ft.

UPC: n/a

SCC/GTIN: 10718240971239

Pallet TI x HI: 5 x 10

Pallet Height: 93.75"

Approx. Unit Dimensions (L x W x H): 4.5" x 4.5" x 1.5"

Kosher Status: Pareve, Pas Yisroel

Extra Info:

Storage/Handling Instructions

Keep Frozen until use (-20° F through 20°F)

DO NOT REFRIGERATE

Temp Range of product at pick/up delivery: -20° F through 20°F

Thaw and use instructions: Thaw up to one hour at room temp. Bake bagels for 4 to 7 minutes at 400 degrees. This step is recommended to make the bagels delicious and irresistible, but not required.

Shelf Life

Frozen: 12 months

Room temperature: 1 day

Lot Control

Open calendar dating for both manufacture date and expiration date (dd/mm/yyyy)

Ingredients & Allergen Information

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CRANBERRIES, SWEETENED, DRIED (CRANBERRIES, SUGAR, SUNFLOWER OIL), SUGAR, CONTAINS LESS THAN 2% OF EACH OF THE FOLLOWING: SALT, CULTURED WHEAT FLOUR, DEGERMINATED YELLOW CORN MEAL, YEAST, WHEAT FLOUR, ASCORBIC ACID, ENZYMES, INACTIVE YEAST, SESAME SEEDS.

CONTAINS: WHEAT AND SESAME.



Nutrition Facts	
75 servings per container	
Serving size	1 bagel (128g / 4.5oz)
Amount per serving	
Calories	330
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 660mg	29%
Total Carbohydrate 69g	25%
Dietary Fiber 5g	18%
Total Sugars 8g	
Includes 6g Added Sugars	12%
Protein 11g	
Vitamin D 0mcg	0%
Calcium 157mg	10%
Iron 4mg	20%
Potassium 44mg	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.	