## 20006

## Bagel 51\% Whole Grain Wheat, Clean, Parbaked, Unsliced, 12/6/4 oz Burry



| GTIN | Item \# | Units/Case | Gross Case Wt. (lbs) | Net Case Wt. (lbs) | Case Length (in.) | Case Width (in.) | Case Height (in.) | Case cube | Pallet | Cases/ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 10823056200067 |  |  | 19.50 | 18.00 | 20.00 | 13.25 | 10.13 | Cus | Ti/Hi | Pallet |
| UPC | 20006 | 72 | Gross Unit Wt. (oz) | Net Unit Wt. (oz) | Unit Length (in.) | Unit Width (in.) | Unit Height (in.) | 1.50 | $7 \times 8$ | 56 |
| N/A |  |  | 4.00 | N/A | 4.45 | 4.45 | 1.55 |  |  |  |


| Kosher Symbol: | OU Pareve |
| :--- | :--- |
| Ambient Shelf Life: <br> (days in package) | 3 |
| Frozen Shelf Life: <br> (months) | 15 |
| Storage: | Frozen at 0 to -10 F |
| Case Code Designation: | Julian Date - YJJJ |
| Unit Code Designation: | N/A |
| Country of Origin: | USA |

## Ingredient Statement

INGREDIENTS: Whole Wheat Flour, Water, Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Brown Sugar, Dough Conditioner (Enriched Wheat Flour [Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid] Hydrolyzed Wheat Gluten And 2\% Or Less Of Each Of The Following: Canola Oil, Ascorbic Acid, Enzymes, Salt), Salt, Yeast, Wheat Gluten, Vinegar, Vegetable Oil Blend (Soybean Oil, Palm Oil, Soy Lecithin). CONTAINS: Soy, Wheat.
FACILITY STATEMENT: Processed In A Facility That Also Processes Soy, Wheat \& Sesame.
Clean Ingredient Label, $51 \%$ Whole Grain, New York Style Boiled Bagel, No HFCS, No Trans Fat, No Cholesterol, Non-GMO, does not contain modified DNA and/or the proteins derived from genetically modified DNA.

## Preparation Instructions:

## oz Equivalents:

(based on baked wt.)

Thaw in bag for 1 hour at room temperature. Place bagels on parchment lined baking pans. Preheat Convection over to 375 degrees, Conventional oven to 425 degrees, or Rotating Rack oven to 400 degrees. Spray lightly with water before baking. Bake bagels for 6-8 minutes for Convection, 7-12 minutes for conventional, or 6-8 minutes for Rotating Rack. Spray lightly with water after removing bagels from oven. Allow to cool for 15 minutes prior to serving and/or placing in bagel bins.
Grams of Whole
Grain:
4

## Nutrition Facts

6 servings per container
Serving size
1 Bagel (113g)

## Calories

 280|  | \% Daily Value $^{*}$ |
| :--- | ---: |
| Total Fat 1.5 g | $\mathbf{2 \%}$ |
| Saturated Fat 0 g | $\mathbf{1 \%}$ |
| Trans Fat 0 g |  |
| Cholesterol 0 mg | $\mathbf{0 \%}$ |
| Sodium 520 mg | $\mathbf{2 3 \%}$ |
| Total Carbohydrate 60 g | $\mathbf{2 2 \%}$ |
| Dietary Fiber 8 g | $\mathbf{2 7} \%$ |
| Total Sugars 5 g |  |
| Includes 5 g Added Sugars | $\mathbf{1 0 \%}$ |
| Protein 11 g |  |


| Vitamin D Omcg | $0 \%$ |
| :--- | ---: |
| Calcium 25 mg | $2 \%$ |
| Iron 3 mg | $15 \%$ |
| Potassium 232 mg | $4 \%$ |
| *The \% Dail Value (DV) tells you how much a nutrient in a <br> serving of tood contributes to a daily diet. 2,000 <br> day is used for generies a |  |

FOODS

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## 100g Analysis

|  | per 100g | per serving |
| :---: | :---: | :---: |
| Calories (kcal) | 249.562696 | 282.999106 |
| Protein (g) | 9.503961 | 10.777301 |
| Carbohydrates (g) | 52.752174 | 59.81991 |
| Dietary Fiber (g) | 6.620983 | 7.508062 |
| Total Sugars (g) | 4.808995 | 5.453305 |
| Added Sugar (g) | 4.367039 | 4.952135 |
| Fat (g) | 1.233379 | 1.398627 |
| Saturated Fat (g) | 0.20172 | 0.228746 |
| Trans Fatty Acid (g) | 0.000092 | 0.000105 |
| Cholesterol (mg) | 0 | 0 |
| Vitamin D (mcg) | 0 | 0 |
| Calcium (mg) | 21.913785 | 24.849794 |
| Iron (mg) | 2.70883 | 3.071759 |
| Potassium (mg) | 204.398708 | 6231.784046 |
| Sodium (mg) | 458.223435 | 519.616211 |

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## Product Formulation Statement

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion ${ }^{1}$ A | Gram Standard of Creditable Grain per oz equivalent ( 16 g or 28 g$)^{2}$ B | Creditable Amount |
| :---: | :---: | :---: | :---: |
| Whole Wheat Flour | 55.89 | 16 | 3.49 |
| Enriched Flour | 13.95 | 16 | 0.87 |
|  |  |  | 4.36 |
| Total Creditable Amount ${ }^{3}$ |  |  | 4.25 |

I certify that the above information is true and correct and that a 4 ounce portion of this product (ready for serving) provides 4.25 oz Grain Equivalents. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.


