



87821

Bagel, 51% Whole Grain Cinnamon Raisin, Clean, Thaw&Serve, Sliced, 72/3 oz
Burry

Table with 11 columns: GTIN, Item #, Units/Case, Gross Case Wt. (lbs), Net Case Wt. (lbs), Case Length (in.), Case Width (in.), Case Height (in.), Case Cube, Pallet Ti/Hi, Cases/Pallet. It contains two rows of product specifications.

Kosher Symbol: OU Pareve
Ambient Shelf Life: 3 (days in package)
Frozen Shelf Life: 15 (months)
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), Raisins, Brown Sugar, Cinnamon Flavor Bits (Sugar, Wheat Flour, Cinnamon And Soybean Oil), Wheat Gluten, Salt (Salt, Yellow Prussiate Of Soda), Vinegar, Yeast, 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), Cinnamon, Sugar Cane Molasses, Vegetable Oil Blend (Soybean Oil, Palm Oil, Soy Lecithin).
CONTAINS: Soy, Wheat.
FACILITY STATEMENT: Processed In A Facility That Also Processes Soy, Sesame

Nutrition Facts table showing 6 servings per container, serving size 1 Bagel (85g), 220 calories, and various nutrient percentages like Total Fat 1g (2%), Sodium 310mg (13%), and Total Carbohydrate 47g (17%).

Product Features: 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: Thaw in bag for 1 hour at room temperature. Place bagels on parchment lined baking pans. Preheat Convection oven to 375 degrees, Conventional oven to 425 degrees, or Rotating Rack oven to 400 degrees.
oz Equivalents: 3 (based on baked wt.)
Grams of Whole Grain: 40
Date: 01/15/2023

Quality Bakeries LLC, dba Burry® Foods
935 National Parkway, Suite 935-50, Schaumburg, IL 60173
(800) 774-4406 • www.BurryFoods.com



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100g Analysis

	<u>per 100g</u>	<u>per serving</u>
Calories (kcal)	258.576506	219.915699
Protein (g)	9.305206	7.913948
Carbohydrates (g)	55.248669	46.98822
Dietary Fiber (g)	7.139458	6.072009
Total Sugars (g)	9.142455	7.77553
Added Sugar (g)	5.000361	4.252737
Fat (g)	1.384483	1.177483
Saturated Fat (g)	0.236572	0.201201
Trans Fatty Acid (g)	0.001616	0.001375
Cholesterol (mg)	0	0
Vitamin D (mcg)	0	0
Calcium (mg)	35.249279	29.979018
Iron (mg)	2.723939	2.316672
Potassium (mg)	240.878492	204.863785
Sodium (mg)	363.017458	308.741266

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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 (16g or 28g) ² B	Creditable Amount
Whole Wheat Flour	34.34	16	2.14
Enriched Flour	8.58	16	0.53
			2.67
Total Creditable Amount ³			2.5

I certify that the above information is true and correct and that a 3.0 ounce portion of this product (ready for serving) provides 2.5 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.

<u>Patrick Shay</u>	VP of Operations	
Signature	Title	
Patrick Shay	12/5/2018	630-338-8378
Printed Name	Date	Phone Number

Date: 01/15/2023

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