

Honey Wheat Bagel

This golden delicious bagel made with honey, whole wheat and wheat bran is packed with healthy wheat and bursting with flavor.

Product Specifications

Item #: 97125

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

Unit Weight: 4.5oz (5.0oz cut weight)

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: 10718240971253

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 Certifier: KVH

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: 18 months Room temperature: 1 day

Lot Control

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

Allergen Declaration:

Allergen Product Contains: Wheat, Soy, Sesame Allergen Product May Contain: All of our bagels are made on equipment used to make milk & egg products



Serving size		
	75 servings per container Serving size 4 1/2 oz (128g	
Amount per serving		
Calories	290	
	% Daily Value	
Total Fat 1.5g	29	
Saturated Fat 0g	09	
Trans Fat 0g		
Cholesterol 0mg	09	
Sodium 540mg	23%	
Total Carbohydrate 61g	229	
Dietary Fiber 6g	219	
Total Sugars 5g		
Includes 4g Added 5	Sugars 89	
Protein 11g		
Vitamin D 0mcg	09	
Calcium 100mg	89	
Iron 4mg	209	
Potassium 190mg	49	
Folate 195mcg DFE (95mcg Folic Acid)	50%	

INGREDIENTS: Wheat Flour Enriched (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Whole Wheat Flour, Wheat Bran, Honey, Sugar, Salt, Cultured Wheat Flour, Yeast, Vinegar, Palm Oil, non-GMO Soybean Oil, Sunflower Oil, Ascorbic Acid, Enzymes, Sesame Seeds

Updated: 10/31/2022