



OriginalBagel.com

## ***What Makes Original Bagel different?***

At our small New Jersey bakery located 20 miles from New York City, our custom designed bagel equipment only makes one thing: 'bagel shop' quality for high end in-store bakeries and foodservice customers.

- **Custom designed kettle for water boiled bagels:** the 'time-submerged' of 60 seconds matches a bagel shop kettle.
- **Hand 'resting' in traditional cooler racks creates crust and flavor:** Automation? Not here. We let our bagels 'rest' for 12 hours to develop flavor and a crust. Because 'rest' time varies by flavor and even time of year, we have expert bagel bakers throughout our plant who understand when this fermentation process is done indicating bagels is ready to bake.
- **Custom designed hearth baking:** After boiling bagels enter our high heat custom hearth bagel tunnel oven. Our unique oven gives our bagels a crusty shiny outside with a soft chewy inside. This is traditional New York Style.
- **Custom designed 'double seed press':** We invented a unique 'double-seed press' so our seed coverage is superior. Our bagels are loaded with seeds, best in the industry! Our seed press also creates excellent seed retention so our seeds stay on the bagel during shipping.
- **Custom designed 'DualBlast™ spiral freezer':** We are the only bagel bakery that uses our unique DualBlast™ spiral freezing system to ensure bagels are fully frozen before packaging. This means bagels are frozen and packaged within 1 hour of being baked. When you thaw and sell or bake and sell, you can be assured Original Bagels have maximum freshness and maximum shelf life.



- **Freshness "Pillow" Packaging:** All bulk packed bagels are packed in pillow pack freshness packaging. Every 15 bagels are sealed in a pillow pack wrap. This insures the integrity of the bagel so that after the case is opened, the product will not get freezer burned or dried out from exposure. It also provides a sanitary manner of defrosting for those who want to thaw and sell.
- **Specialty Flavors:** Original Bagel has the capabilities to create small runs of specialty flavored bagels
- **Simplified Freezer to Oven Baking:** Freezer to Oven: Place frozen bagels on sheet pan and bake at 425 degrees for (5) five minutes