

## Everything Bagels (6 – 4oz plastic sleeve) – Authentic <u>NYC</u> Bagel



NET WT 24 OZ (1LB 8 OZ) 680 g

No Preservatives. No Trans Fat.



### **Nutrition Facts**

Serving Size 1 Bagel (113g) Servings Per Container 6

| Amount Per Serving | g                    |
|--------------------|----------------------|
| Calories 310       | Calories from Fat 20 |
| dis<br>Wass ones   | % Daily Value*       |
| Total Fat 2.5g     | 4%                   |
| Saturated Fat 0g   | 0%                   |
| Trans Fat 0g       |                      |
| Cholesterol Omg    | 0%                   |
| Sodium 360mg       | 15%                  |
| Total Carbohydrate | 61g 20%              |
| Dietary Fiber 3g   | 12%                  |
| Sugars 6g          |                      |
| Destain 11a        |                      |

| Protein 11g  |                |  |
|--------------|----------------|--|
| Vitamin A 2% | Vitamin C 0%   |  |
| Calcium 6%   | Iron 20%       |  |
| Thiamin 35%  | Riboflavin 20% |  |
| Niacin 20%   | Folate 30%     |  |

| Calories  | 2,000  | 2,500   |
|-----------|--|---|
| Less Than | 65g  | 80g   |
| Less Than | 20g  | 25g   |
| Less Than | 300mg  | 300mg   |
| Less Than | 2,400 mg   | 2,400mg   |
| rte       | 300g   | 375g  |
|           | 25g  | 30g   |
|           | Less Than<br>Less Than<br>Less Than<br>Less Than | Less Than 65g<br>Less Than 20g<br>Less Than 300mg<br>Less Than 2,400 mg<br>ste 300g |

INGREDIENTS: Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Brown Sugar, Extract of Malted Barley and Corn, Contains 2% or Less of Each of The Following: Dried Garlic, Poppy Seeds, Sesame Seeds, Dehydrated Onion, Vital Wheat Gluten, Salt, Sugar, Yeast, Raisin Juice Concentrate, Malt Powder Blend (Malted Barley, Wheat Flour, Dextrose), Sea Salt, Malted Barley Flour, Molasses Powder Blend (Molasses Wheat Starch), Honey Powder Blend (Honey, Maltodextrin), Soybean Oil, Hydrolyzed Wheat Gluten, Natural Flavor, Ascorbic Acid, Enzymes, Calcium Sulfate.

Contains Wheat and Soy

#### Simply The Best New York City Bagel!



Since they were first brought to New York in the 1880s and sold by pushcart vendors, everyone has loved the taste of a New York City Bagel. But what makes a New York City Bagel? It's the water! New York City water is low in calcium carbonate and magnesium, and this results in a better tasting bagel. What makes Brooklyn Food Group's bagels even more exceptional is that they're made from the

Made in USA

finest ingredients that owner Gerard Fodera sources from his family business, which has served New York City bakeries for over 85 years, using no chemical preservatives Brooklyn Food Group is dedicated to delivering you the most delicious bagels,

Distributed by Brooklyn Food Group, Inc. Wantagh, New York 11793 • 212.929.1513 KEEP FROZEN Until Ready To Eat

No Chemical Preservatives. We keep our bagels frozen for the freshest product possible.

# BROWN & SERVE INSTRUCTIONS

Thawed Bagel: Place in oven at 400°F for 4 minutes. Or simply toast in the toaster!

Frozen Bagel: Place in oven at 325°F for 10 minutes.

#### Add Your Favorite Topping and Enjoy!

Crust will be nice and crispy, but inside will be soft and chewy. Just like a great Brooklyn Food Group bagel should be.



6 Dozens - Case (ITF-14)

64 Cases - Pallet (ITF-14)





No Chemicals or Preservatives

Shelf life – 1 year – Frozen

Shelf life thawed – 3 days