

## Multigrain 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   |                |
|--|----------------|
| Calories 300 Calori  | es from Fat 20 |
| TO THE PARTY OF TH | % Daily Value* |
| Total Fat 2g   | 3%             |
| Saturated Fat 0g   | 0%             |
| Trans Fat 0g   |                |
| Cholesterol Omg  | 0%             |
| Sodium 290mg   | 12%            |
| Total Carbohydrate 59g   | 20%            |
| Dietary Fiber 5g   | 20%            |
| Sugars 6g  | 28/5/10/20     |
| Protein 11g  |                |
| Vitamin A 0% - Vit   | tamin C 0%     |

Niacin 20% Folate 20% based on a 2,000 calorie die

Iron 15%

Riboflavin 20%

Calcium 2%

Thiamin 35%

65g 80g 20g 25g 300mg 300mg 2,400mg 2,400m 300g 375g

INGREDIENTS: Enriched Wheat Flour (Wheat Flour, Malted Barley INGREDIENTS: Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Whole Wheat Flour, Extract of Malted Barley and Corn, Brown Sugar, Contains 2% or Less of Each of The Following: Vital Wheat Gluten, Sunflower Seeds, Flaxseeds, Millet, Quinoa, Sea Salt, Yeast, Raisin Juice Concentrate, Malt Powder Blend (Malted Barley, Wheat Flour, Dextrose), 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 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

Made in USA

## 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)



No Chemicals or Preservatives

Shelf life – 1 year – Frozen

Shelf life thawed – 3 days

64 Cases - Pallet (ITF-14)