

Onion Bagels (6 – 4oz plastic sleeve) – Authentic NYC 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 Pe	r Serving		. Webstrane
Calories 300 (alories from Fat 10	
			% Daily Value*
Total Fat 1g			2%
Saturated	d Fat Og		0%
Trans Fat	0g		
Cholestero	ol Oma		0%
Sodium 3			15%
Total Carbohydrate 63g 21%			
			8%
Sugars 8			
Protein 10	9		
Vitamin A 2	96 •	Vitarr	nin C 0%
Calcium 4%	•	Iron	20%
Thiamin 359	6 •	Ribof	lavin 20%
Niacin 20%		Folate 30%	
Percent Daily Va Your daily values your calorie need	may be highe		
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra	Less Than Less Than Less Than Less Than	65g 20g 300mg 2,400 mg 300g	80g 25g 300mg 2,400mg 375g

Flour, Naich, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Dehydrated Onion, Brown Sugar, Extract of Malted Barley and Corn, Contains 2% or Less of Each of The Following: Vital Wheat Gluten, Salt, Sugar, Yeast, Raisin Juice Concentrate, Malt Powder Blend (Malted Barley, Wheat Flour, Dextrose), Sea Salt, Wheat Flour, 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.

www.brooklynfoodgroup.com



6 Dozens - Case (ITF-14)

No Chemicals or Preservatives

Shelf life – 1 year – Frozen

Shelf life thawed – 3 days

64 Cases - Pallet (ITF-14)