

Sesame 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 Serv	ing		
Calories 320	C	alories f	om Fat 40
			% Daily Value*
Total Fat 4.5g			7%
Saturated Fat	0g		0%
Trans Fat 0g			
Cholesterol 0m	g		0%
Sodium 370mg	R		15%
Total Carbohydra	ite	59g	20%
Dietary Fiber 3	g	11.54,45	12%
Sugars 5g	100		
Protein 11g			
Vitamin A 2%		Vitam	in C 0%
Calcium 4%		Iron 2	5%

Thiamin 35% Riboflavin 20% Folate 30% ed on a 2,000 calorie di

Flour, Naich, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Sesame Seeds, 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), See 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 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.

www.brooklynfoodgroup.con



6 Dozens - Case (ITF-14)



No Chemicals or Preservatives

Shelf life – 1 year – Frozen

Shelf life thawed – 3 days

64 Cases - Pallet (ITF-14)