

Whole Wheat 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 Per Serving	
Calories 290	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 370mg	15%
Total Carbohydrate	60g 20%
Dietary Fiber 6g	24%
Sugars 6g	
Protein 10g	

Vitamin A 0% Vitamin C 0% Iron 15% Calcium 2% Thiamin 30% Riboflavin 20% Niacin 15% Folate 15%

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INGREDIENTS: Whole Wheat Flour, Water, Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Brown Sugar, Extract of Malted Whoto Torn, 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, 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)

