



INFORMATION

65478 Cristal Bagel Bun 4 count

∞ 20 - 30' | °F 425-465° F | 555 2 - 3'

KEY ATTRIBUTES



HANDLING



- Pan out and allow to thaw 20 30 minutes at room temperature. (do not refrigerate as this will dry out product)
- Toast: Use toaster or oven toaster at 425-465 °F and toast for approximately 2-3 minutes for a crispy crust.

INGREDIENTS & NF

INGREDIENTS: WHEAT FLOUR, WATER, FERMENTED WHEAT FLOUR, SEMOLINA, YEAST, OLIVE OIL, SALT, NATURAL FLAVOR, MALTED WHEAT FLOUR.

CONTAINS: WHEAT.

MAY CONTAIN: EGGS. SOY. MILK. SESAME.

PRODUCT DETAIL SHEET

DESCRIPTION Cristal Bagel Bun

ITEM CODE # 65478

BRAND EuroClassic | Cristal

CASE PACK 15 packs of 4 each = 60 pcs.

UNIT WEIGHT 1.94 oz. (55 g) each | 7.76 oz (220 g) pack of 4

PACK CONFIGURATION 15 retail printed bags of 4 bagel buns each CASE UPC # 0-76489-65478-2

CASE GTIN # 084-24465-65478-3

RETAIL UPC # 8-50885-00877-2

NET CASE WEIGHT 7.28 lbs.

GROSS CASE WEIGHT 8.29 lbs.

CASE CUBE 1.49

CASE DIMENSIONS 23.58" x 9.61" x 11.42" (LxWxH)

BLOCK

(cases per layer)

TIER

(# of layers per pallet)

FROZEN SHELF LIFE 365 days

AMBIENT SHELF LIFE 5 days

STORAGE TEMPERATURE KEEP FROZEN AT 0° F

DATE CODING Productions and Best Use By dates Calendar Format DD/MMM/YY

KOSHER CERTIFICATION Non-Kosher

COUNTRY OF ORIGIN Spain

ADDITIONAL ATTRIBUTES Frozen Baked Bagels | Clean label | 100%
Natural | Made with Sourdough | Suitable
for Vegans | Suitable for Vegetarians | Made
with Olive Oil | Sliced

Nutrition Facts

4 servings per container 1 bun (55g) Serving size

140 **Calories**

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	13%
Total Carbohydrate 28g	10%
Dietary Fiber 1g	4%
Total Sugars <1g	
Includes 0g Added Sugars	0%
Protein 6g	

Calcium 0mg

he % Daily Value (DV) tells you how much a nutrier erving of food contributes to a daily diet. 2,000 calo ay is used for general nutrition advice.

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