

### **INFORMATION**



### 84403 Sesame Bagel

<del>∞</del> 15-20'

#### **KEY ATTRIBUTES**











### **HANDLING**



- 1 Remove from the freezer.
- 2 Place 12 bagels on a pan and thaw to room temperature (do not refrigerate as this will dry out the product).
- 3 Optional: Place in the oven at 380°F. Bake for approximately 3 minutes until desired color.
- 4 If baked, cool completely. Place bagels in a bakery case or package as desired.

## PRODUCT DETAIL SHEET

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DESCRIPTION	Sesame Bagel
ITEM CODE #	84403
BRAND	Europastry
CASE PACK	84 pcs.
UNIT WEIGHT	4.00 oz
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-84403-9
CASE GTIN #	500-76489-84403-4
RETAIL UPC #	Not applicable
NET CASE WEIGHT	21.00 lbs.
GROSS CASE WEIGHT	22.60 lbs.
CASE CUBE	2.07
CASE DIMENSIONS (L x W x H)	23.82" x 13.20" x 11.39"
BLOCK (cases per layer)	6
TIER (# of layers per pallet)	7
FROZEN SHELF LIFE	365 days
AMBIENT SHELF LIFE	2 Days
STORAGE TEMPERATURE	Keep Frozen at 0° F
DATE CODING	Production and Best Use By Dates Calendar Format – MM/DD/YYYY
KOSHER CERTIFICATION	Kosher
COUNTRY OF ORIGIN	U.S.A.
ADDITIONAL ATTRIBUTES	Frozen Fully Baked   Clean Label   No Artificial Colors, Flavors or Preservativ

#### **INGREDIENTS & NF**

**INGREDIENTS:** ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED EINNI, CHOUR, WINEAT I FLOUR, INVALLED BARLET I FLOUR, INVALIN, REULOZE I IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, SESAME SEEDS, CONTAINS LESS THAN 2% OF EACH OF THE FOLLOWING: SALT, CULTURED WHEAT FLOUR, VINEGAR, DEGERMINATED YELLOW CORN MEAL, INACTIVATED DRY YEAST, ASCORBIC ACID, ENZYMES, GUM ACACIA, YEAST.

CONTAINS: WHEAT, SESAME.

MANUFACTURED ON EQUIPMENT THAT PROCESSES EGGS.

CONTAINS BIOENGINEERED FOOD INGREDIENTS.

# **∜**europastry

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