

INFORMATION



84421 Asiago Cheese Bagel

84 u | △ 4.00 oz | **==** 6x7 66 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

TRODUCTE	LINIE SHEET
DESCRIPTION	Asiago Cheese Bagel
ITEM CODE #	84421
BRAND	Europastry
CASE PACK	84 pcs.
UNIT WEIGHT	4.00 oz
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-84421-3
CASE GTIN #	500-76489-84421-8
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	1 day
STORAGE TEMPERATURE	Keep Frozen at 0° F
DATE CODING	Production and Best Use By Dates Calendar Format – MM/DD/YYYY
KOSHER CERTIFICATION	Non-Kosher
COUNTRY OF ORIGIN	U.S.A.
ADDITIONAL ATTRIBUTES	Frozen Fully Baked Clean Label No Artificial Colors, Flavors or Preservatives

INGREDIENTS & NF

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, ASIAGO CHEESE (PASTEURIZED PARTSKIM MILK, CHEESE CULTURES, SALT, ENZYMES), SUGAR, CONTAINS LESS THAN 2% OF EACH OF THE FOLLOWING: SALT, CULTURED WHEAT FLOUR, VINEGAR, DEGERMINATED VELLOW CORN MEAL, YEAST, INACTIVATED DRY YEAST, ASCORBIC ACID, ENZYMES, SESAME SEEDS.

CONTAINS: WHEAT, MILK, SESAME.

MANUFACTURED ON EQUIPMENT THAT PROCESSES EGGS.

CONTAINS BIOENGINEERED FOOD INGREDIENTS.

∜europastry

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