

MADE IN  
NEW YORK CITY



APPLE CINNAMON RAISIN

**BAGELS**

NET WT 18OZ (1LB 2OZ) 510g

No Preservatives. No Trans Fat.



## Nutrition Facts

6 servings per container

Serving size **1 Bagel (85g)**

Amount per serving

**Calories** **225**

% Daily Value\*

**Total Fat** 1g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 200mg **8%**

**Total Carbohydrate** 46g **15%**

Dietary Fiber 2g **9%**

Total Sugars 8g

Includes 7g Added Sugars **14%**

**Protein** 7g

Vit. D 0mcg 0% • Calcium 23mg 1%

Iron 3mg 15% • Potas. 114mg 3%

Thiamin 0.3mg 27% • Niacin 3mg 18%

Ribo. 0.18mg 15% • Folate 90mcg 22%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Apples, Raisins, Malt Syrup, Brown Sugar, Contains 2% or Less of Each of The Following: Wheat Gluten, Cinnamon, Sea Salt, Raisin Juice Concentrate, Yeast, Malt Powder, Molasses Powder, Honey Powder, Soybean Oil, Ascorbic Acid, Enzymes.

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 90 years, using no chemical preservatives! Brooklyn Food Group is dedicated to delivering you the most delicious bagels, anywhere in the world.

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 375°F for 5 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.com](http://www.brooklynfoodgroup.com)

