

Nutrition Facts

6 servings per container

Serving size 1 Bagel (85g)

Amount per serving Calories

233

	% Daily Value*
Total Fat 3g	6%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	12%
Total Carbohydrate 45g	15%
Dietary Fiber 2g	8%
Total Sugars 4g	
Includes 3g Added Sugars	6%

Protein 8q

Vit. D 0mcg 0%	٠	Calcium 31m	g 2%
Iron 3mg 15%	٠	Potas. 114m	g 3%
Thiamin 0.3mg 27%	٠	Niacin 2mg	15%
Ribo. 0.18mg 15%	•	Folate 100mcg	25%

^{*} 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, Sesame Seeds, Brown Sugar, Extract of Malted Barley and Corn, 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 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

Brooklan

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.

