

# Poppy Bagels (6 – 4oz plastic sleeve) – Authentic NYC Bagel



NET WT 24OZ (1LB 8OZ) 680g

No Preservatives. No Trans Fat.



## **Nutrition Facts**

Serving Size 1 Bagel (113g) Servings Per Container 6

Amount Per Serving	)
Calories 310	Calories from Fat 30
	% Daily Value*
Total Fat 3.5g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 350mg	15%
Total Carbohydrate	60g 20%
Dietary Fiber 3g	12%
Sugars 5g	
Protein 11g	

	Calories	2,000	2,500
your calorie needs			
Your daily values n	nay be high	er or lower	depending on
*Percent Daily Value			
Niacin 20%			te 30%
Thiamin 35%		Ribo	flavin 20%
TI 1 2 250/			0 . 200/
Calcium 10%		Iron	25%
Vitamin A 29	6 •	Vita	min C 0%

"Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:				
	Calories	2,000	2,500	
Total Fat	Less Than	65q	80q	
Saturated Fat	Less Than	20g	25g	
Cholesterol	Less Than	300mg	300mg	
Sodium	Less Than	2,400 mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25q	30q	

Flour, Nacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Poppy 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 18:80s 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

Made in USA

finest ingredients that owner Gerard Fodera sources from his family business, which has served New York City bakeries for over 85 years, using no chemical preservatives! Brooklyn Food Group is dedicated to delivering you the most delicious bagels,

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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 400°F for 4 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.



6 Dozens - Case (ITF-14)

64 Cases - Pallet (ITF-14)





No Chemicals or Preservatives

Shelf life – 1 year – Frozen

Shelf life thawed – 3 days