Garlic Bagels (6 – 4oz plastic sleeve) – Authentic <u>NYC</u> Bagel

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

Amount Per Serving	
Calories 300	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 360mg	15%
Total Carbohydrate 63g	21%
Dietary Fiber 3g	12%
Sugars 5g	
Protein 10g	

Vitamin A 2%	• Vitamin C 0%
Calcium 2%	• Iron 20%
Thiamin 35%	• Riboflavin 20%
Niacin 20%	• Folate 30%

*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	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Dried Garlic, Brown Sugar, Malt Syrup (Malt, Corn), Contains 2% Or Less Of Each Of The Following: Salt, Sugar, Yeast, Raisin Juice Concentrate, Malt Powder (Malted Barley, Wheat Flour, Dextrose), Sea Salt, Wheat Flour, Malted Barley Flour, Molasses Powder (Molasses, Wheat Starch), Honey Powder (Honey, Maltodextrin), Soybean Oil, Hydrolyzed Wheat Gluten, Natural Flavor, Ascorbic Acid (Vitamin C), 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 85 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 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.

www.brooklynfoodgroup.com

6 Dozens - Case (ITF-14)

64 Cases – Pallet (ITF-14)

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No Chemicals or Preservatives

Shelf life – **1 year – Frozen**

Shelf life thawed – **3 days**

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