

Effective Date: 08/21/2010 Supersedes: 06/20/2010

Serving Size: 3.75 oz

Product Name: Breakfast Pizza Bagel

Statement of child nutrition food based meal pattern-equivalency: Each 3.75 oz Breakfast Pizza Bagel Provides 1.00 oz equivalent meat alternate and 2.00 servings of bread alternate for the Child Nutrition Meal Pattern Requirements.

Nutrition Facts

Serving Size 1 Bagel

Code: 52115

Amount Per Serving

Calories 230	Calories from Fat 60
	% Daily Value

Total Fat 7g	11%	
Saturated Fat 4.5g	23%	

Trans Fat 0g

Cholesterol 20mg	7%	
Sodium 380mg	16%	

Sodium 380mg 10% Total Carbohydrate 30g 12%

Dietary Fiber 3g Sugars 3g

Protein 14g

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Vitamin	A	10%	•	Vitamin	C 4%	

 Iron 10% Calcium 25%

*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	

Calories per gram:

Fat 9 · Carbohydrate 4 · Protein 4

Product Info

Shelf life: 12 months frozen (-10°F - 0°F)

6 x 10 Dim:18"x10.75"x10" Ti-Hi:

Cases/pallet: 60

SPECIFICATIONS

1.674 ft³ Case cube:

Gross case wt: 24lbs; Net Weight: 22.50lbs

UPC: 00852777002097

INGREDIENTS

INGREDIENTS: BAGEL: Enriched High Gluten Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Sugar, Salt, Yeast, Malted Barley Flour, Vinegar, Ascorbic Acid As Conditioner. SAUCE: Water, Tomato Paste, Seasonings (Sugar, Salt, Garlic, Spices, Not More Than 2% Soybean Oil Added To Prevent Caking). TOPPING: Part Skim Mozzarella Cheese (Pasteurized Cultured Part Skim Milk, Salt, Enzymes), Rice Flour (Prevents Caking).

ALLERGENS

Contains Wheat, Milk & Soy. Produced On Equipment That Also Handles Egg..

COOKING INSTRUCTIONS:

PRODUCT SHOULD BE ALLOWED TO THAW FOR 10-15 MINUTES BEFORE COOKING FOR BEST RESULTS.

CONVENTION OVEN: Preheat to 350°F. Place bagels on baking sheet and cook for 11-16 minutes. CONVENTIONAL OVEN: Preheat to 400°F. Place bagels on baking sheet and cook for 13-18 minutes. NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE. INTERNAL PRODUCT TEMPERATURE MUST REACH 165°F).