

*Reference intake of an average adult (8.400 KJ / 2000 kcal)



Packaging (115g / 4oz)

	Standard Configuration	L x W x H	Net Weight	Pack Material
Pallet	49 Cases - 7x7 Layers	47.5" x 41" x 94"	1,030 lbs.	Plastic Wrap Wooden Pallet
Case	6 Bagels per Bag x 12 Bags	17.08" x 13.08" x 9.11"	20 lbs.	Corrugated Box
Unit	6 Bagels per Bag	16.75" x 8.5" x 3.5"	1.5 lbs	Poly Bags

Package Material: 0.0015 Clear FDA Approved Poly Film- Star Poly

Code Dating

Shelf Life: Frozen – 1 Year Defrosted – 72 Hours

Lot Code Explanation: New Yorker Bagels defines a batch as a single flavor production run and a lot as a single flavor in each product category with the production date being used as the finished product traceability lot number.

Storage

Keep frozen at -23°C / -10° F

Accreditation

NSF International

Physical Analysis

Foreign Materials: Absent

Chemicals: Absent

Foreign Material Control

Control Measure	Critical Limits	Monitoring	Corrective Action	Accountability
Metal Detection in all finished product.	3.0mm Ferrous, 3.0mm Non Ferrous 4.0mm Stainless Steel	Start and finish of production and every 2 hours in between.	If the metal detector fails, then the following actions shall be taken: 1. Production Manager informed. All product run since the last "good" check placed on QC Hold. 2. The metal detector shall be adjusted by the Production Manager or Maintenance until it is working properly. 3. All product on QC Hold shall be re-run through the metal detector. 4. Product which fails to successfully pass through the metal detector shall be inspected by the Production Manager or FSM and shall be disposed of.	Production Managers and Metal Detector Operators.

Flour Sifter: Flour Sifter (30 mesh) shall be checked daily for the presence of any foreign objects. Findings shall be documented in Flour Sifter Log.

Wooden Materials: Visual inspection of wooden pallets, boards, and table(s) in the production are and any other wooden surfaces shall be a part of pre-operational check. Any pallets that are chipped, broken, contain any loose nails or are damaged in any other way, will be rejected and properly disposed of. Any wooden bagel boards will be set on a rejection cart after the oven loading for additional inspection and disposal if deemed to pose a risk. Wooden tables are maintained by the Facility Maintenance Team as needed.



Declarations and Statements

GMO Status	No	HACCP/HARPC Facility	Yes
Gluten-Free	No	3rd Party Audited	Yes
Vegan	Yes	Artificial Colors	No
PHE Salt Targets 2024	Pass	Artificial Flavors	No
Kosher	StarK – Pas Yisroel	Preservatives	No
Halal Safe	Yes (Not Certified)	Irradiation	No

14 Allergen Declarations

Tree Nuts	No
Peanuts & Derivatives	No
Lupin & Derivatives	No
Sesame Seeds & Derivatives	Yes
Milk & Milk Derivatives	No
Egg & Egg Derivatives	No
Cereals containing Gluten (Wheat, Rye, Barley, Oats, Spelt and their derivatives)	Yes
Soy & Soy Derivatives	No (Present in recipe, ingredient refined in such a way that it is non-allergenic)
Mustard & Derivatives	No
Celery & Celery Salts/Flavorings	No
Fish & Fish Derivatives	No
Crustaceans & Derivatives	No
Molluscs & Derivatives	No
Sulphur Dioxide & Sulphites	No

Product Codes

282004
284004
285504

PRODUCT OF THE USA.