

Burry New York Style Boiled Bagels

Baking Guide Storage, Handling & Baking Instructions

Par – Baked Bagels

Storage

- Products should be received in frozen state.
- Burry's Bagels are to be stored in the freezer 10 F below zero.
- Product has a 12 month shelf life in frozen state.

Handling

- Do not use in microwave oven; bagels will dry out.
- Do not place bagels in bread warmer; bagels will become dry and hard.
- Do not leave bagels out in open air for longer than 2 to 4 hours; bagels will dry out and become hard.
- Bagels will remain the freshest if placed in bins; bagel shelf life in bins is 8 to 12 hours.

Baking

- Than frozen bagels in plastic wrap for 1 hour at room temperature of thaw in refrigerator overnight.
- Place bagels on parchment-lined baking pans, discard plastic wrap. Place a maximum of 15 bagels per tray.
- Pre-heat oven according to stated temperature below:

Oven Type	Temperature	Time
Convection	375 F	6 to 8 mins.
Conventional	425 F	7 to 12 mins.
Rotating Rack Oven	400 F	6 – 8 mins.

* Temperature and bake times may vary depending on oven calibration.

- Spray lightly with water before baking to enhance shine.
- Bake bagels for directed time or until golden brown or until internal temperature reaches between 150 F to 200 F, spray lightly with water after removal from oven.
- Cool bagels 15 minutes before serving or placing in bins for display.

Thaw and Serve Bagels

For serving at room temperature

- Thaw for 2 hours at room temperature before serving.

For warmed bagels

- Thaw for 1 hour, spray lightly with water and bake for 3 to 5 minutes in convection oven at 400 F.

Trouble Shooting Guide

Problem	Cause	Solution
Bagels too dark?	Product baked too long.	Reduce bake time.
Bagels too light?	Product not baked long enough. Oven temperature set too low.	Increase bake time. Increase oven temperature.
Bagels moist or doughy?	Not allowed to cool long enough.	Cool bagels a minimum of 15 minutes after baking before placing on display, eating, slicing or storing
Bagels are dry?	Product baked too long. Stored at room temperature. Product exposed to excess air flow or heat.	Reduce bake time. Store bagels in freezer. Don not leave bagels out in open air display longer than 2 to 4 hours.