

Brooklyn Food Group

728792 - Ham Egg Swiss Plain Bagel Sandwich

Black Forest Ham, fluffy egg, and Swiss cheese on an authentic New York City plain bagel. Authentic New York City plain bagel sandwiches made with real NY water for the classic taste and texture only NYC can deliver. Crafted by Brooklyn Food Group using a traditional recipe and premium ingredients, these bagel sandwiches bring the true New York experience straight to your freez...



MARKETING

Black Forest Ham, fluffy egg, and Swiss cheese on an authentic NYC plain bagel. Made with real New York water and crafted by Brooklyn Food Group, these bagel sandwiches deliver true NYC taste. 17g protein and only 280 calories.

Nutrition Facts

1 Servings per container

Serving Size135 grams

Amount Per Serving

Calories280

% Daily Value*

Total Fat 9 g12%

Saturated Fat 4 g20%

Trans Fat 0 g

Cholesterol 120 mg40%

Sodium 640 mg28%

Total Carbohydrates 32 g12%

Dietary Fiber 1 g4%

Total Sugars 4 g

Includes 3 g Added Sugars6%

Protein 17 g

Vitamin D 7 mcg4%

Calcium 170 mg15%

Iron 2.6 mg15%

Potassium 140 mg2%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
72879		00850018372879		18/4.5 OZ		
Brand		Brand Owner		GPC Description		
Brooklyn Food Group		Brooklyn Food Group		Sandwiches/Filled Rolls/Wraps (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
5.5 LBR	5.06 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8 INH	6 INH	8 INH	0.22 FTQ	20x10	237 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
N/A	N/A	N/A		N/A		

HANDLING SUGGESTIONS

Store Frozen, Thaw Before Heating---UNIT UPC: 850018372602---

ALLERGENS

Milk - C

Eggs - C

Soybean - C

Wheat - C

Sesame - MC

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

INGREDIENTS

PLAIN BAGEL: Enriched Wheat Flour (Wheat Flour Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, 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), Soybean Oil, Hydrolyzed Wheat Gluten, Natural Flavor, Ascorbic Acid, Enzymes, Calcium Sulfate. BLACK FOREST HAM: Cured With: Water, Honey, Salt, Less than 2% Modified Food Starch, Dextrose, Vinegar Sodium Phosphates, Sodium Nitrite, Sodium Erythorbate. EGG: Whole Eggs, Water, Whole Milk Powder, Soybean Oil, Salt, Xanthan Gum. Citrin Acid. SWISS CHEESE: Pasteurized Part-Skim Milk, Cultures, Enzymes, Salt.

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PREPARATION & COOKING SUGGESTIONS



Convection Oven: Remove sandwich from bag; heat thawed sandwich in a preheated 325°F convection oven for 5-7 minutes.Air Fryer: Remove sandwich from bag; heat thawed sandwich in a preheated 225°F air fryer for 5–7 minutes.Microwave: Open one end of bag; microwave thawed sandwich on High for 30–45 seconds, adding 5 seconds for a hotter result.

SERVING SUGGESTIONS



Enjoy warm for the best flavor and texture, pairing with fruit, yogurt, or your favorite morning beverage. Convenient, freezer-ready NYC bagel sandwiches you can heat in minutes, perfect for quick breakfasts or on-the-go meals.

MORE INFORMATION

