Little Northern Bakehouse

560435 - Little Northern Bakehouse Gluten Free Plain Bagels

We crafted a gluten-free bagel that proudly lives up to our commitment to giving you baked goods that aren't just good for gluten-free, they're good, period. These mouthwateringly scrumptious gluten-free bagels can take you from breakfast, to bagelwich-and beyond!



MARKETING

Certified Gluten Free, Non-GMO Project Verified, BioChecked Non Glyphosate Certified, Certified Plant Based, Kosher, Peanut & Nut Free. The ultimate au naturel foundation for whatever sweet or savory topping or filling combination you can dream up, our Plain bagels give you complete freedom to express your inspired, gluten-free self.. All taste. No Gluten. Finally, delicious gluten free bagels! Vegan, allergy friendly, Non-GMO Project Verified bagels everyone will enjoy! Nothing beats a classic, practically perfect in every way.

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PRODUCT SPECIFICATIONS

Code		D	Dist Prod Code			GTIN				Calculated Pack	
120620450 560435				10671521471319				24 x 3.50Z			
	Brand				Brand Owner				GPC Description		
Little N	orther	n Bakeho	use		Vibrant Health Products Inc.				Bread (Frozen)		
Gross Weig	Gross Weight Net		ght	Case/Catch Weigh			Country Of Origin			Kosher	Child Nutrition
6.078 LBR	6.078 LBR !		BR		No	Canada			Undeclared	No	
Shipping											
Length	Length Width		Height		Volume	E TI	xHI	Shelf Life		Storage Temp From/To	
14.688 INH	13.1	25 INH	4.93	8 INH	0.551 FTC	2 9	x9	365 Day	/s	-13 FAH / -0.4 FAH	
	Traceability Regulation										
Regulation Type Re		egula Act					tem Regulation Regulation Regulation		Regulation Restrictions and Descriptors		
N/A			N/A			N/A				N/A	

Nutrition Facts

4 Servings per container Serving Size 1 bagel Amount Per Serving Calories 260 % Daily Value* Total Fat 6 8% Saturated Fat 0.5 g 3%

Saturated Fat 0.5 g	3%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 590 mg	26%
Total Carbohydrates 53 g	19%
Dietary Fiber 4 g	14%
Total Sugars 6 g	
Includes 6 g Added Sugars	12%
Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 28 mg	2%
Iron 1.6 mg	8%
Potassium 75 mg	2%
* The % Daily Values (DV) tells you how much a nutrient in a se	erving of food

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

HANDLING SUGGESTIONS

The product shall be transported and stored frozen at a temperature less than or equal to -18 $^\circ$ C (0 $^\circ$ F)

ALLERGENS

(n) Egg

 $\begin{array}{l} C = 'Contains'; MC = 'May \ Contain'; N = 'Free \ From'; UN = 'Undeclared'; \\ 30 = 'Free \ From \ Not \ Tested'; \\ 50 = 'Derived \ from \ Ingredients'; \\ 60 = 'Not \ Derived \ From \ Ingredients'; \\ NI = 'No \ Info' \end{array}$

Milk - N	🕥 Peanuts - N
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s -	N	Tree -	Ν

🗞) Soybean - N 👘 😥 Fish - N

🋞 Wheat - N 🛛 🛞 Shellfish - NI

(S) Sesame - N (!) Crustaceans - N

INGREDIENTS

Water, gluten-free flour blend (modified tapioca starch, brown rice flour, potato starch, corn starch), cane sugar, sunflower oil psyllium husk, contains 2 percent or less of baking powder, pea hull fiber, salt, cellulose gum, rice bran, modified cellulose, yeast, cultured cane sugar.

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PREPARATION & COOKING SUGGESTIONS

Little Northern Bakehouse Bagels have a shelf life of 9 days at room temperature. To extend shelf life, keep product in the freezer and follow these thawing instructions: 1. Remove product pack from the freezer. 2. Place the product pack in an ambient well-ventilated area. Do not thaw in the refrigerator, choosing a warmer spot will thaw the product quicker and maintain the quality. It is recommended to thaw the bagels overnight to have ready for use the following day. Or, thaw by the bagel (<30 minutes) to use as needed. Things to remember: 1. Do not thaw within the box or in refrigerator 2. Choose an ambient well-ventilated area to thaw the bagels. 3. Store on the counter at room temperature. Do not store in the fridge to avoid dryness. Do not store on top of the fridge to avoid reduced shelf life.

SERVING SUGGESTIONS

The ultimate au naturel foundation for whatever sweet or savory topping or filling combination you can dream up, our Plain bagels give you complete freedom to express your inspired, gluten-free self. Our bagels are perfect right out of the bag or toasted, great for breakfast or lunch as open face or a sandwich.

MORE INFORMATION

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NUTRITIONAL ANALYSIS

Calories	260	Total Fat	6	Sodium	590 mg
Protein	2 g	Trans Fat	0 g	Calcium	28 mg
Total Carbohydrates	53 g	Saturated Fat	0.5 g	Iron	1.6 mg
Sugars	6 g	Added Sugars	6 g	Potassium	75 mg
Dietary Fiber	4 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES





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Page 2 of 2