

Trust Your Source

Los Bagels



11 Bagel Varieties



Plain
Salt
Garlic
Whole Wheat
Raisin

Poppyseed
Sesame Seed
Jalapenio
Multigrain
Onion
Slug

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Most Ingredients Distributed From:
Sacramento

(300 miles from production facility)

Produced:

Arcata

Miles Transported:

To Arcata: less than 1

To Eureka: 7



Contact: www.losbagels.com

Sustainable Practices:

Los Bagels provides 11 varieties of bagels to the Co-op.

The yeast, flour, sugar and salt used to make them are sourced from Bakemark, a mill and distributor located in Sacramento which is owned by CSM, the world's largest bakery ingredient distributor.

Other ingredients used by the company for their bagels and other in-house spreads and pastries are sourced from local producers and farmers as often as is possible.

Los Bagels does this to support the local economy, reduce transportation emissions and, although it is more costly, to maintain the

highest quality of ingredients.

Los Bagels has a strict waste reduction program diverting day-old food to local food banks, local farmers as food for livestock, or to compost. Our packaging is minimal and consists of only recyclable paper products.

We use energy efficient lighting in our store and production facility and have solar energy assisting the heating of our water.

Incoming deliveries from local producers are often combined for efficiency and we keep our delivery schedule as tight and efficient as possible.

Owned By:

Founded in 1984 by Dennis Rael, Peter Jermyn and Paul Hebb, Los Bagels was created out of a serious lack of something essential to their lives - a damn good bagel.

Los Bagels combines a Jewish ethnic tradition with the customs and tastes of Mexico.

They employ more than 40 people in the area and are committed to bringing the best quality bagels to the community.