



Bobba's Taigelach

Bringing back Taigelach from the Shtetles of Eastern Europe



About Us

- In the late 1800's Bobba Golda and her daughter Eva came from Lithuania with little more than a suitcase and a box of memories. Inspired by her passion for tradition and love of good home baked goods, Bobba Eva together with her daughter Gladys and son Charles opened up the famous Jewish deli "Bobba Kitchen in the heart of Johannesburg.
- We would like to share a little about how these taigelach made their way into your home. Over 100 years ago, a little bit of this and little bit of that was soon recorded into a recipe that we have never changed or altered.
- We use only the finest ingredients in this original recipe. The dough is formed into balls which are dropped into boiling syrup with a subtle taste of ginger. Each bite brings with it a crispy crunch and a perfect balance of sweetness and spice. Perfection at its best, with the nostalgic smells and taste of yesteryear.

Our Products



Taigelach

Nutrition Facts

Serving Size: (45g)
Servings Per Container: 10

Amount Per Serving

Calories 70 Calories from Fat 10

% Daily Value*

Total Fat 1g **2%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 40mg **13%**

Sodium 15mg **1%**

Total Carbohydrate 15g **5%**

Dietary Fiber 0g **0%**

Sugars 11g

Protein 2g

Vitamin A 2% • Vitamin C 0%

Calcium 0% • Iron 2%

* Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: EGGS, CANE SUGAR, MATZO MEAL, LESS THAN 2% OF: COTTONSEED OIL, SPICE

CONTAINS: EGG, WHEAT

BOBBA'S TAIGELACH, 5050 DEL MAR HEIGHTS RD, SAN DIEGO, CA. 92130

Our Packaging

Kosher certified for Passover and all year round

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Made from “Yehuda” Matzos Meal, Fresh Eggs, Cottonseed Oil, Cane Sugar and Ginger.

Made in a Nut Free Facility. Produced in San Diego, Ca. USA

Case Dimension 16” x 16” x 6” Case of 12 bags 16oz each



Contact Us



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Visit us at www.familyfoodbrokers.com