

Hand crafted, Bavarian style with an earthy rye flavor. Perfect addition to menus as an appetizer, snack, or beer pairing. Light and fluffy interior, with a fresh baked crunch on the outside. No artificial colors and flavors



MARKETING

It's not only a soft pretzel, but also a delicious piece of art. Translating into "pub pretzel" in German, the Brauhaus Pretzel™ combines many different worldly ingredients to provide a lively taste experience, much like eating in a German pub. Handmade and rolled to perfection with authenticity, it's a true Oktoberfest pretzel!

PRODUCT SPECIFICATIONS

| Code | GTIN | Pack Description |
|------------|----------------|------------------|
| 4497957374 | 10073321573741 | case of 12 |

| Brand | Brand Owner | GPC Description |
|-------------------|-----------------------|--|
| Brauhaus Pretzel™ | J&J SNACK FOODS CORP. | Dough Based Products / Meals - Not Ready to Eat - Savoury (Frozen) |

| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|-------------------|------------|-----------------|
| 9.1 LBR | 7.5 LBR | No | United States | Undeclared | No |

| Shipping | | | | | | |
|------------|------------|-----------|-----------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHl | Shelf Life | Storage Temp From/To |
| 21.125 INH | 10.875 INH | 8.313 INH | 1.105 FTQ | 6x9 | 365 Days | -10 FAH / 0 FAH |

ALLERGENS

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'

- Milk - N
- Eggs - N
- Soy - N
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - NI

HANDLING SUGGESTIONS

Keep Frozen (0° F or below). Shelf life up to one year when stored properly.

MORE INFORMATION

SERVING SUGGESTIONS

Bake and serve.

PREPARATION & COOKING SUGGESTIONS

FROM FROZEN CONVECTION OVEN 1. Preheat oven to 350F. 2. Place frozen pretzel on baking sheet and bake for 8 minutes.* CONVENTIONAL OVEN 1. Preheat oven to 350F. 2. Place frozen pretzel on baking sheet and bake for 13 minutes.* MICROWAVE 1. Place frozen pretzel on microwave safe plate. 2. Heat on high for 1 minute and 35 seconds.* RACK OVEN 1. Preheat oven to 350F. 2. Place frozen pretzel on baking sheet and bake for 9 minutes 30 seconds.* FROM REFRIGERATED CONVECTION OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 5 minutes 30 seconds.* CONVENTIONAL OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 11 minutes.* MICROWAVE 1. Place thawed pretzel on microwave safe plate. 2. Heat on high for 50 seconds.* ...

Nutrition Facts

60 Servings per container

Serving Size 1/5 Pretzel (57g)

Amount Per Serving

Calories **160**

% Daily Value*

| | |
|---------------------------------|------------|
| Total Fat 2 g | 3% |
| Saturated Fat 0 g | 0% |
| Trans Fat 0 g | |
| Cholesterol 0 mg | 0% |
| Sodium 360 mg | 16% |
| Total Carbohydrates 29 g | 11% |
| Dietary Fiber 1 g | 4% |
| Total Sugars 1 g | |
| Includes 0 g Added Sugars | 0% |
| Protein 5 g | |
| Vitamin D 0.3 mcg | 2% |
| Calcium 10 mg | 0% |
| Iron 1.6 mg | 8% |
| Potassium 60 mg | 2% |

* 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.

INGREDIENTS

ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, MALTED BARLEY FLOUR, CANOLA OIL, WHITE RYE FLOUR, YEAST, CONTAINS 2% OR LESS OF THE FOLLOWING: SALT, DOUGH CONDITIONERS (WATER, MONOGLYCERIDES, ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WHEAT STARCH, ENZYMES, PHOSPHORIC ACID, PROPIONIC ACID, SALT), BARLEY MALT POWDER (MALTED BARLEY FLOUR, WHEAT FLOUR, TAPIOCA DEXTRIN), BICARBONATES AND CARBONATES OF SODA.