# 10073321573741 - BRAUHAUS BAVA PRETZEL-100Z/12

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!



MARKETING

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

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# **Nutrition Facts**

60 Servings per container	
Serving Size 1/5 Pr	etzel (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 i contributes to a daily diet. 2,000 calories a day is used f	

contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

#### PRODUCT SPECIFICATIONS

Co	de			GTIN Pack Description				otion				
44979	57374		10073321573741 case of 12									
Brand		В	Brand Owner			GPC Description						
Brauhaus Pret	zel®	J&J SN	ACK FOODS CORP. Dough Based Product				ducts / Me	s / Meals - Not Ready to Eat - Savoury (Frozen)				
Gross Weig	ht	Net We	ight	Case	/Catcl	atch Weight Country O			ntry Of C	Drigin	Kosher	Child Nutrition
9.1 LBR		7.5 LB	R		No	United States			es	Undeclared	No	
Shipping												
Length	W	Vidth	h Height Vo		Vol	ume TIxHI		Shelf L	Life Storage Temp From/T		emp From/To	
21.125 INH	10.8	875 INH	8.31	3 INH	1.10	5 FTQ	6	x9	365 Days -10 FAH / 0 FAH		AH / 0 FAH	
Traceability Regulation												
Regulation TypeRegulatoryCodeAct		-	Т	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors						
N/A			N/A	1		N/A		N/A				

#### HANDLING SUGGESTIONS

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

#### ALLERGENS

🛞 Wheat - C

(1)

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

Milk - N	🕥 Peanuts - N

Tree - N

🛞 Soybean - N 👘 😥 Fish - N

🛞 Shellfish - NI

(So) Sesame - N (!) Crustaceans - N

#### 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, PROPIONIC ACID, PHOSPHORIC ACID, WHEAT FLOUR, ENZYMES), DIASTATIC BARLEY MALT POWDER (MALTED BARLEY FLOUR, WHEAT FLOUR, DEXTROSE), BICARBONATES AND CARBONATES OF SODA

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## 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.\*

### SERVING SUGGESTIONS

MORE

MORE INFORMATION

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Bake and serve.