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

Nutrition Facts

60 Servings per container

Serving Size 1/5 Pretzel (57a)

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

PRODUCT SPECIFICATIONS

PRODUCT SPE	CIFICATIO	IN O									4
Code	GTIN				Pack Description						
44979573	10073321573741				case of 12						
Brand	Ві	rand (GPC Description								
Brauhaus Pretzel	® J&J SN	ACK FOODS CORP. Dough Based Products / Meals - Not			ot Ready to Eat - Savoury (Frozen)						
Gross Weight	Net We	ight Case/Catch		h Weig	Weight Country Of Orig		gin	Kosher	Child Nutrition		
9.1 LBR	7.5 LB	R No)	United States			Undeclared	No	
Shipping											
Length	Width	Height		Vo	olume T		кНІ	Shelf Life		Storage Temp From/To	
21.125 INH 1	10.875 INH	.875 INH 8.313		1.10	5 FTQ 6x9		x9	365 Days		-10 FAH / 0 FAH	
Traceability Regulation											
Regulation Type Code Regulat			•	ory	Trade Item Regulation Compliant				Regulation Restrictions and Descriptors		

HANDLING SUGGESTIONS

year when stored properly.

Keep Frozen (0° F or below). Shelf life up to one

TRACEABILITY_REGULATION

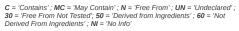


FSMA204

ALLERGENS

NOT_APPLICABLE







Peanuts - N

NOT_COVERED_BY_FTL



Tree - N



Soybean - N

(∞) Fish - N



🛞 Wheat - C



Shellfish - NI



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

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!

PREPARATION & COOKING SUGGESTIONS

B

SERVING SUGGESTIONS

Bake and serve.



MORE INFORMATION



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.*