



MARKETING

Upscale the ordinary with authentic Bavarian Pretzels and Rolls. Upgrade your menu with Bavarian-style soft pretzels & rolls to bring an authentic pretzel experience to your customers. These pretzels don't just taste great, they also deliver an artisan touch to your establishment.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
9433004	00734850943308	case of 60

Brand	Brand Owner	GPC Description
Labriola® Baking Company	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
18.35 LBR	15 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.24 INH	16.59 INH	8 INH	1.78 FTQ	5x9	365 Days	-10 FAH / 0 FAH

HANDLING SUGGESTIONS

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

SERVING SUGGESTIONS

Bake and serve.

Nutrition Facts

60 Servings per container

Serving Size 1 roll (115g)

Amount Per Serving

Calories 300

% Daily Value*

Total Fat 3.5 g	4%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 700 mg	30%
Total Carbohydrates 57 g	21%
Dietary Fiber 2 g	7%
Total Sugars 7 g	
Includes 7 g Added Sugars	14%

Protein 9 g

Vitamin D 0.9 mcg	4%
Calcium 30 mg	2%
Iron 2.8 mg	15%
Potassium 90 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, SUGAR, YEAST, CANOLA OIL, CONTAINS 2% OR LESS OF THE FOLLOWING: SALT, DOUGH CONDITIONER (WHEAT FLOUR, ENZYMES), WHEAT GLUTEN, MOLD INHIBITOR (CULTURED WHEAT STARCH, WHEAT FLOUR), ASCORBIC ACID, BICARBONATES AND CARBONATES OF SODA. CONTAINS WHEAT. DOES NOT CONTAIN BIOENGINEERED FOOD INGREDIENTS

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
- Soybean - N
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N

PREPARATION & COOKING SUGGESTIONS

FROM FROZEN CONVECTION OVEN 1. Preheat oven to 350F. 2. Place frozen pretzel on baking sheet and bake for 4:30 minutes.* CONVENTIONAL OVEN 1. Preheat oven to 350F. 2. Place frozen pretzel on baking sheet and bake for 8 minutes.* MICROWAVE 1. Place frozen pretzel on microwave safe plate. 2. Heat on high for 35 seconds.* RACK OVEN 1. Preheat oven to 350F. 2. Place frozen pretzel on baking sheet and bake for 5 minutes.* FROM REFRIGERATED CONVECTION OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 3 minutes.* CONVENTIONAL OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 7 minutes.* MICROWAVE 1. Place thawed pretzel on microwave safe plate. 2. Heat on high for 20 seconds.* RACK OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 3 minutes 5 seconds.* ALWAYS ALLOW TIME FOR PRETZEL TO COOL BEFORE CON...

MORE INFORMATION