

100760 - Brauhaus Bavarian Pretzel 5oz/32ct

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

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
4497957373	100760	10073321573734	case of 32

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
11.9 LBR	10 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
16.299 INH	11.89 INH	13.386 INH	1.501239 FTQ	10x6	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 6 minutes.\* CONVENTIONAL OVEN 1. Preheat oven to 350F. 2. Place frozen pretzel on baking sheet and bake for 10 minutes.\* MICROWAVE 1. Place frozen pretzel on microwave safe plate. 2. Heat on high for 50 seconds.\* RACK OVEN 1. Preheat oven to 350F. 2. Place frozen pretzel on baking sheet and bake for 7 minutes.\* FROM REFRIGERATED CONVECTION OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 4 and 10 seconds minutes.\* CONVENTIONAL OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 8 minutes and 30 seconds.\* MICROWAVE 1. Place thawed pretzel on microwave safe plate. 2. Heat on high for 30 seconds.\* RACK OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 4 minutes 5 seconds.\* ALWAYS ALLOW TIME FOR PRETZEL TO COOL BEFORE ...

Nutrition Facts

Servings per container	
Serving Size	1/2 pretzel
Amount Per Serving	
Calories	180
% Daily Value*	
Total Fat 6 g	8%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 330 mg	14%
Total Carbohydrates 33 g	11%
Dietary Fiber 1 g	4%
Total Sugars 1 g	
Includes Added Sugars	%
Protein 6 g	
Vitamin D	
Calcium	
Iron	
Potassium	
* 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.

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NUTRITIONAL ANALYSIS

Calories	180
Protein	6 g
Total Carbohydrates	33 g
Sugars	1 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	6 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	330 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS