



**MARKETING**

Offer a new generation of soft pretzels that are hand-twisted and filled or topped with your customers' favorite flavors. J&J Snack Foods makes it easy for any foodservice operation to menu these truly gourmet soft pretzels as we are the ONLY foodservice provider of filled soft pretzels!

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
7204	10073321072046	case of 48, 3.5oz pretzels

Brand	Brand Owner	GPC Description
SUPERPRETZEL®	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
11.29 LBR	10.5 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16 INH	9.375 INH	10.625 INH	0.9223 FTQ	13x6	365 Days	-10 FAH / 15 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

48 Servings per container

**Serving Size** 1 pretzel (99g)

**Amount Per Serving**

**Calories** 270

% Daily Value\*

<b>Total Fat</b> 7 g	<b>9%</b>
Saturated Fat 3.5 g	<b>18%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 20 mg	<b>7%</b>
<b>Sodium</b> 430 mg	<b>19%</b>
<b>Total Carbohydrates</b> 42 g	<b>15%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 1 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 8 g	

Vitamin D 0 mcg	0%
Calcium 90 mg	6%
Iron 3 mg	15%
Potassium 100 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, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CHEDDAR CHEESE SAUCE FILLING (CHEDDAR CHEESE [PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES], WATER, MILKFAT, WHEY, ENZYME MODIFIED CHEESE [PASTEURIZED MILK, WATER, SODIUM PHOSPHATE, MILKFAT, SALT, CHEESE CULTURE, ENZYMES], SODIUM PHOSPHATE, FOOD STARCH-MODIFIED, SALT, LACTIC ACID, SODIUM ALGINATE, SORBIC ACID [PRESERVATIVE], APOCAROTENAL [COLOR]), WATER, YEAST, CONTAINS 2% OR LESS OF THE FOLLOWING: PASTEURIZED PROCESS SHREDDED CHEDDAR CHEESE (CHEDDAR CHEESE [MILK, CHEESE CULTURE, SALT, ENZYMES], WATER, MILKFAT, SODIUM PHOSPHATE, SODIUM HEXAMETAPHOSPHATE, SALT, APOCAROTENAL [COLOR]), PALM OIL, BICARBONATES AND CARBONATES OF SODA. CONTAINS MILK, 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 - C

Eggs - N

Soybean - N

Wheat - C

Sesame - N
- Peanuts - N

Tree - N

Fish - N

Shellfish - N

**PREPARATION & COOKING SUGGESTIONS**

From Frozen Conventional Oven- Preheat oven to 400°F. Place frozen pretzels on baking sheet and bake for 16-18 minutes.\* Allow pretzels to cool for 1-2 minutes before consumption.\*\* Convection Oven- Preheat oven to 350°F. Place frozen pretzels on baking sheet and bake for 8-10 minutes.\* Allow pretzels to cool for 1-2 minutes before consumption.\*\* Microwave- Place frozen pretzels on microwave safe plate. Heat on HIGH for 75 seconds.\* Allow pretzels to cool for 1-2 minutes before consumption.\*\* From Refrigerated Conventional Oven- Preheat oven to 400°F. Place thawed pretzels on baking sheet and bake for 11-12 minutes.\* Allow pretzels to cool for 1-2 minutes before consumption.\*\* Convection Oven- Preheat oven to 350°F. Place thawed pretzels on baking sheet and bake for 7-8 minutes.\* Allow pretzels to cool for 1-2 minutes before consumption.\*\*

MORE INFORMATION

