

Brauhaus Pretzel®

10073321573734 - 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		GTIN	Pack Description			
4497957373		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	TlxHI	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
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

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

ALLERGENS

Milk - N

Eggs - N

Soybean - N

Wheat - C

Sesame - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

Nutrition Facts

64 Servings per container

Serving Size1/2 pretzel (71g)

Amount Per Serving

Calories200

% Daily Value*

Total Fat3 g4%

Saturated Fat0 g0%

Trans Fat0 g

Cholesterol0 mg0%

Sodium450 mg20%

Total Carbohydrates37 g13%

Dietary Fiber2 g7%

Total Sugars1 g

Includes 0 g Added Sugars0%

Protein6 g

Vitamin D0.3 mcg2%

Calcium10 mg0%

Iron2 mg10%

Potassium70 mg2%

* 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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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 baki...

SERVING SUGGESTIONS



Bake and serve.

MORE INFORMATION

