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

Nutrition Facts

64 Servings per container

Serving Size 1/2 pretzel (71g)

Amount Per Serving 'alarias

Calories	200		
	% Daily Value*		
Total Fat 3 g	4%		
Saturated Fat 0 g	0%		
Trans Fat 0 g			
Cholesterol 0 mg	0%		
Sodium 450 mg	20%		
Total Carbohydrates 37 g	13%		
Dietary Fiber 2 g	7%		
Total Sugars 1 g			
Includes 0 g Added Sugars	0%		
Protein 6 g			
Vitamin D 0.3 mcg	2%		
Calcium 10 mg	0%		
Iron 2 mg	10%		
Potassium 70 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

Code				GTIN				Pack Description			
44979	10073321573734				case of 32						
Brand	Brand Bra			Owne	r	GPC Description					
Brauhaus Pretzel® J&J SNA			ACK FOODS CORP.			Dough E	Dough Based Products / Meals - Not Ready to Eat - Savoury (Frozen)				
Gross Weight Net We		ight	tht Case/Catch \			Cour	ntry Of Ori	gin	Kosher	Child Nutrition	
11.9 LBR	11.9 LBR 10 LE		R		N	0	U	United States		Undeclared	No
Shipping											
Length	Wi	idth Hei		ght Volume		lume	TIxHI	Shelf Life		Storage Temp From/To	
16.299 INH	11.8	9 INH 13.38		INH	NH 1.501239 FTQ		10x6	365 Days		-10 FAH / 0 FAH	
Traceability Regulation											
Regulatory Regulatory Act					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

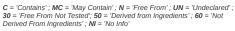


FSMA204

ALLERGENS

NOT_APPLICABLE















Soybean - N





Shellfish - NI

NOT_COVERED_BY_FTL



(%) Sesame - 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, 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

Brauhaus Pretzel®

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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 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...