10073321573734 - Brauhaus Bavarian Pretzel 5oz/32ct



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





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

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

Co	GTIN				Pack Description						
44979	10073321573734				case of 32						
Brand B			rand Owner				GPC Description				
Brauhaus Pretzel® J&J SN.			ACK FOODS CORP.			Dough Based Products / Meals - Not Ready to Eat - Savoury (Frozen)					
Gross Weight N		Net We	ight	Cas	e/Cato	h Weight	Country Of Origin		gin	Kosher	Child Nutrition
11.9 LBR		10 LB	R		N	o	U	United States		Undeclared	No
Shipping											
Length	Width		Height		Volume		TIxHI	Shelf Life		Storage Temp From/To	
16.299 INH	11.89 INH		13.386	INH	1.501	239 FTQ	10x6	365 Day	s	-10 F	AH / 0 FAH
Traceability Regulation											
Regulatory Regulatory Act				Trade Item Regulation Compliant			Regulation Restrictions and Descriptors				

HANDLING SUGGESTIONS

year when stored properly.

TRACEABILITY_REGULATION

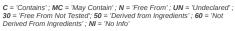


FSMA204

ALLERGENS

NOT_APPLICABLE















Soybean - N







Shellfish - NI



(%) Sesame - N

Crustaceans - N

NOT_COVERED_BY_FTL

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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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!

PREPARATION & COOKING SUGGESTIONS

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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...