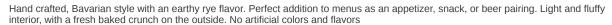
10073321573734 - Brauhaus Bavarian Pretzel 5oz/32ct







MARKETING

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!

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	TIxHI	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

Nutrition Facts

64 Servings per container

Serving Size 1/2 pretzel (71a)

Amount Per Serving Calories

	% 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%

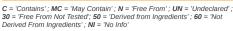
The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition

ALLERGENS



SERVING SUGGESTIONS

Bake and serve.





(Peanuts - N



(1) Tree Nuts - N



Fish - N



(M) Shellfish - NI

Sesame - N

INGREDIENTS

Iron 2 ma

Potassium 70 mg



10%

2%

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.

HANDLING SUGGESTIONS



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

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 ...

MORE INFORMATION

