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	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

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	NOT_COVERED_BY_FTL

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 advice.

HANDLING SUGGESTIONS

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

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - 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, PROPIONIC ACID, PHOSPHORIC ACID, WHEAT FLOUR, ENZYMES), DIASTATIC BARLEY MALT POWDER (MALTED BARLEY FLOUR, WHEAT FLOUR, DEXTROSE), 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.* 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.* RACK OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 4 minutes 5 seconds.*

SERVING SUGGESTIONS

Bake and serve.

MORE INFORMATION

Got a question or some feedback for us? We’re always happy to talk. Local: 856.665.9533

NUTRITIONAL CLAIMS

MORE IMAGES



