



MARKETING

Upgrade your menu with Bavarian-style soft pretzels & rolls to bring an authentic pretzel experience to your customers. These pretzels don't just taste great, they also deliver an artisan touch to your establishment.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
7074	10053493070743	64, 3.2oz

Brand	Brand Owner	GPC Description
SUPERPRETZEL® Bavarian	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
18.25 LBR	12.92 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
20.25 INH	13.5 INH	13 INH	2.05 FTQ	7x6	365 Days	-10 FAH / 0 FAH

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - NI

Eggs - NI

Soy - NI

Wheat - C

Sesame - NI

Peanuts - NI

Tree Nuts - NI

Fish - NI

Shellfish - NI

SERVING SUGGESTIONS

Bake and serve

Nutrition Facts

64 Servings per container

Serving Size1 pretzel

Amount Per Serving

Calories250

% Daily Value*

Total Fat3.5 g4%

Saturated Fat1.5 g8%

Trans Fat0 g

Cholesterol0 mg0%

Sodium190 mg8%

Total Carbohydrates46 g17%

Dietary Fiber1 g4%

Total Sugars6 g

Includes 5 g Added Sugars10%

Protein8 g

Vitamin D0 mcg0%

Calcium20 mg2%

Iron2.9 mg15%

Potassium100 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

Bleached Wheat Flour Enriched (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Brown Sugar, Palm Oil, Yeast, Salt, White Vinegar, Malted Barley (Wheat Flour, Dextrose, Malted Barley), 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

Preheat 400 degrees F, bake for 3-4 minutes, microwave 30-40 seconds on high

MORE INFORMATION