



**MARKETING**

Whole Grain Pretzel Roll

**Nutrition Facts**

Servings per container  
**Serving Size** 1 Roll (62g)

**Amount Per Serving**  
**Calories** **180**

**% Daily Value\***

<b>Total Fat</b> 3 g	<b>4%</b>
Saturated Fat 1 g	<b>5%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 25 mg	<b>1%</b>
<b>Total Carbohydrates</b> 33 g	<b>12%</b>
Dietary Fiber 3 g	<b>11%</b>
Total Sugars 4 g	
Includes 4 g Added Sugars	<b>8%</b>
<b>Protein</b> 5 g	
Vitamin D 0.3 mcg	2%
Calcium 10 mg	0%
Iron 2.4 mg	15%
Potassium 110 mg	2%

**PRODUCT SPECIFICATIONS**

Code	GTIN	Pack Description
9556	10073321095564	120 ct.

Brand	Brand Owner	GPC Description
Bavarian Bakery®		Dough Based Products / Meals - Not Ready to Eat - Savoury (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
17.5 LBR	16.5 LBR	Yes	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.14 INH	12 INH	12.12 INH		10x6	365 Days	-10 FAH / 15 FAH

\* 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.

**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 - N
- Eggs - N
- Soy - N
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

**SERVING SUGGESTIONS**

1 roll

**INGREDIENTS**

WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, BROWN SUGAR, INTERESTERIFIED SOYBEAN OIL, CONTAINS 2% OR LESS OF THE FOLLOWING: YEAST, DISTILLED VINEGAR, CANOLA OIL, BARLEY MALT POWDER (BARLEY MALT FLOUR, DEXTROSE, WHEAT FLOUR), BICARBONATES AND CARBONATES OF SODA.

**HANDLING SUGGESTIONS**

Store Frozen at 0 degrees F

**PREPARATION & COOKING SUGGESTIONS**

Heat & serve

**MORE INFORMATION**