



**MARKETING**

Skipping dinner to take the kids to practice, busy. Pulling an all-nighter to cram for that exam, busy. Working overtime to meet your project deadlines, busy. Combining convenience, portability, and mouth-watering flavor is what we do to help make your life a little less busy. SUPERPRETZEL® Filled Soft Pretzels are the go-to snack, for anyone, anytime, anywhere!

**Nutrition Facts**

3 Servings per container

**Serving Size** 1/3 pretzel

**Amount Per Serving**

**Calories** 160

**% Daily Value\***

<b>Total Fat</b> 3.5 g	<b>4%</b>
Saturated Fat 2 g	<b>10%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 10 mg	<b>3%</b>
<b>Sodium</b> 390 mg	<b>17%</b>
<b>Total Carbohydrates</b> 26 g	<b>9%</b>
Dietary Fiber 1 g	<b>1%</b>
Total Sugars 1 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 5 g	
Vitamin D 0 mcg	0%
Calcium 60 mg	4%
Iron 1.6 mg	8%
Potassium 70 mg	2%

**PRODUCT SPECIFICATIONS**

Code	GTIN	Pack Description
72533	10073321725331	case of 20 pretzels

Brand	Brand Owner	GPC Description
SUPERPRETZEL®	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
9.15 LBR	7.81 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
16.38 INH	12.94 INH	7.13 INH	.87 FTQ	8x11	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 - C
- Eggs - N
- Soy - N
- Wheat - C
- Sesame - N
- Peanuts - 30
- Tree Nuts - 30
- Fish - N
- Shellfish - N

**HANDLING SUGGESTIONS**

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

**MORE INFORMATION**

**SERVING SUGGESTIONS**

Heat and serve.

**PREPARATION & COOKING SUGGESTIONS**

FROM REFRIGERATED: • Conventional Oven Preheat oven to 400°F. Place thawed pretzels on baking sheet and bake for 8-10 minutes.2 Allow pretzels to cool for 1-2 minutes before consumption.3 • Convection Oven 1 Preheat oven to 350°F. Place thawed pretzels on baking sheet and bake for 7-8 minutes.2 Allow pretzels to cool for 1-2 minutes before consumption.3 • Convection Oven 2 Preheat oven to 425°F. Place thawed pretzels on baking sheet and bake for 5-6 minutes.2 Allow pretzels to cool for 1-2 minutes before consumption.3 • Microwave Place thawed pretzels on microwave safe plate. Heat on HIGH for 45 seconds.2 Allow pretzels to cool for 1-2 minutes before consumption.3 FROM FROZEN: • Convection Oven Set temperature at 350°.2 Cook pretzel for 13-15 minutes. Allow pretzels to cool for 1-2 minutes before consumption.3 • Microwave Place thawed pretzels on microwave safe plate. Heat on HIGH for 65 seconds.2 Allow pretzels to cool for 1-2 minutes before consumption.

**INGREDIENTS**

ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CHEDDAR CHEESE SAUCE (CHEDDAR CHEESE [MILK, CHEESE CULTURE, SALT, ENZYMES], WATER, MILKFAT, WHEY, ENZYME MODIFIED CHEESE [MILK, WATER, SODIUM PHOSPHATE, MILKFAT, SALT, CHEESE CULTURE, ENZYMES], SODIUM PHOSPHATE, FOOD STARCH-MODIFIED, SALT, LACTIC ACID, SODIUM ALGINATE, SORBIC ACID [AS A PRESERVATIVE]), SHREDDED MOZZARELLA CHEESE (PASTEURIZED PART-SKIM MILK, CHEESE CULTURES, SALT, ENZYMES, CULTURES), YEAST, BUFFALO SAUCE (DISTILLED VINEGAR, AGED CAYENNE RED PEPPERS, SALT, WATER, CANOLA OIL, PAPRIKA, XANTHAN GUM, NATURAL BUTTER TYPE FLAVOR, GARLIC POWDER), CONTAINS 2% OR LESS OF THE FOLLOWING: DOUGH CONDITIONER (WHEAT FLOUR, WHEAT GLUTEN, SODIUM STEAROYL LACTYLATE, MONO- AND DIGLYCERIDES, CALCIUM SULFATE, SOYBEAN OIL, ASCORBIC ACID, ENZYMES), FOOD STARCH-MODIFIED, RANCH SEASONING (BUTTERMILK POWDER, MALTODEXTRIN, VINEGAR POWDER [MALTODEXTRIN, WHITE DISTILLED VINEGAR], NATURAL FLAVOR, SALT, ONION POWDER, GARLIC POWDER, DEXTROSE, SUGAR, LACTIC ACID, SPICE, DEHYDRATED PARSLEY, CITRIC ACID, CANOLA OIL, SILICON DIOXIDE), SALT, PALM OIL, NATURAL FLAVOR, BICARBONATES AND CARBONATES OF SODA.