



MARKETING

Add a twist to your product offerings! • All Bavarian Bakery products are hand-twisted • Fully baked and taste great • Pre-sliced varieties available • Variety of shapes and sizes

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
9048001	00734850090484	case

Brand	Brand Owner	GPC Description
Labriola® Baking Company	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
18.45 LBR	15.3 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.24 INH	15.69 INH	8 INH	1.68 FTQ	5x9	365 Days	-10 FAH / 0 FAH

HANDLING SUGGESTIONS

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

SERVING SUGGESTIONS

Bake and serve.

Nutrition Facts

72 Servings per container

Serving Size 1 BUN (97g)

Amount Per Serving
Calories 250

	% Daily Value*
Total Fat 3 g	4%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 630 mg	27%
Total Carbohydrates 49 g	18%
Dietary Fiber 2 g	%
Total Sugars 6 g	
Includes 6 g Added Sugars	12%

Protein 8 g	
Vitamin D 0.5 mcg	2%
Calcium 30 mg	2%
Iron 2.4 mg	15%
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.

INGREDIENTS

ENRICHED WHEAT FLOUR (WHEAT FLOUR, Malted Barley Flour, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, CANOLA OIL, CONTAINS 2% OR LESS OF THE FOLLOWING: YEAST, SALT, WHEAT GLUTEN, DOUGH CONDITIONER (WHEAT FLOUR, ENZYMES), MOLD INHIBITOR (CULTURED WHEAT STARCH, WHEAT FLOUR), ASCORBIC ACID, BICARBONATES AND CARBONATES OF SODA. CONTAINS WHEAT. DOES NOT CONTAIN A BIOENGINEERED FOOD INGREDIENT

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
- Soybean - N
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N

PREPARATION & COOKING SUGGESTIONS

FROM FROZEN CONVECTION OVEN 1. Preheat oven to 350F. 2. Place frozen pretzel on baking sheet and bake for 4:30 minutes.* CONVENTIONAL OVEN 1. Preheat oven to 350F. 2. Place frozen pretzel on baking sheet and bake for 8 minutes.* MICROWAVE 1. Place frozen pretzel on microwave safe plate. 2. Heat on high for 35 seconds.* RACK OVEN 1. Preheat oven to 350F. 2. Place frozen pretzel on baking sheet and bake for 5 minutes.* FROM REFRIGERATED CONVECTION OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 3 minutes.* CONVENTIONAL OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 7 minutes.* MICROWAVE 1. Place thawed pretzel on microwave safe plate. 2. Heat on high for 20 seconds.* RACK OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 3 minutes 5 seconds.* ALWAYS ALLOW TIME FOR PRETZEL TO COOL BEFORE CON...

MORE INFORMATION