10073321032538 - Bavarian 7oz. Pretzel Braids





MARKETING

UPC 073321032531

PRODUCT SPECIFICATIONS												
Code GTI				IN			Pack Description					
3253 10073321				1032538			case of 50					
Brand				Brand			l Owner		GPC Description			
SUPERPRETZEL® Bavarian				J&J SNACK FOO			OODS CORP.		Bread (Frozen)			
Gross Wei	ross Weight Net Wei		ght	Case	e/Cato	h Weight C		Coi	Country Of Origin		Kosher	Child Nutrition
24.1935 LBR		22.5 LBR		No				United States		S	Yes	No
Shipping												
Length	ngth Width		Height		Volume		Tlx	xHI Shelf Life		Storage Temp From/To		
23.875 INH	15.	15.875 INH 7.		5 INH 1.672		5 FTQ 5x8		8	365 Days		-10 FAH / 0 FAH	
Traceability Regulation												
Regulat			ory	Iten	em Regulation		Regulation Restrictions and					
Regulation Type Code				Act			Con	npliant		Descriptors		
TRACEABILITY_REGULATION				FSMA2	NC	NOT_APPLICABLE			NOT_COVERED_BY_FTL			

Nutrition Facts

200 Servings per container

Serving Size 1/4 pretzel with 1/2 tsp (2g) salt (52g)

Amount Per Serving	
Calories	

•	% Daily Value
Total Fat 0.5 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 850 mg	37%
Total Carbohydrates 26 g	9%
Dietary Fiber 1 g	4%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 4 g	
Vitamin D 0.2 mcg	2%
Calcium 10 mg	0%
Iron 1.8 mg	10%
Potassium 40 mg	0%
The % Daily Values (DV) tells you how much a nutrient in a sen contributes to a daily diet. 2,000 calories a day is used for gene	

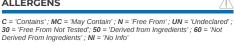
HANDLING SUGGESTIONS

year when stored properly.

Keep Frozen (0° F or below) Shelf life up to one



ALLERGENS











Tree - N



🗞 Soybean - N









INGREDIENTS



ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, BICARBONATES AND CARBONATES OF SODA. SALT PACKET: SALT CONTAINS WHEAT. DOES NOT CONTAIN BIOENGINEERED FOOD **INGREDIENTS**

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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.

PREPARATION & COOKING SUGGESTIONSOven – 1) Preheat oven to 375°F.* 2) Lightly mist



SERVING SUGGESTIONS

Bake and serve.



MORE INFORMATION



frozen soft pretzel with water, then sprinkle with salt or press face down in a bed of salt. 3) Place salted soft pretzel in the oven and cook for 4-6 minutes.* Microwave – 1) Lightly mist frozen soft pretzel with water, then sprinkle with salt or press face down in a bed of salt. 2) Place salted soft pretzel on a microwaveable safe tray. 3) Microwave on HIGH for 75-105 seconds.* * Heating times and temperatures may vary.