

942078 - Bavarian Gourmet Pretzel Roll-medium 2.7oz/108ct

Bavarian Bakery® gourmet soft pretzels will add a twist to your day with their unique style. Our products are hand crafted and come in a variety of delicious shapes and sizes, using custom techniques and premium ingredients. Bavarian Bakery products are thaw-and-serve, making preparation easy. Cut by hand and baked from scratch, our soft pretzel products make food look great



MARKETING

All Bavarian Bakery products are fully baked and taste great. Various dough formulations appealing to different usage. Thaw & serve or heat & serve

Nutrition Facts

108 Servings per container

Serving Size 1 roll (77g)

Amount Per Serving
Calories 220

% Daily Value*

Total Fat 3 g 4%

Saturated Fat 1.5 g 8%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 360 mg 16%

Total Carbohydrates 40 g 15%

Dietary Fiber 1 g 4%

Total Sugars 5 g

Includes 5 g Added Sugars 10%

Protein 6 g

Vitamin D 0 mcg 0%

Calcium 20 mg 2%

Iron 2.5 mg 15%

Potassium 90 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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
7050	942078	10053493070507	108 pack

Brand	Brand Owner	GPC Description
Bavarian Bakery®	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
20.23 LBR	18.225 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
19.81 INH	13.19 INH	13.5 INH	2.04 FTQ	7x6	365 Days	-10 FAH / 15 FAH

HANDLING SUGGESTIONS

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

SERVING SUGGESTIONS

Bake and serve.

PREPARATION & COOKING SUGGESTIONS

Oven – 1) Preheat oven to 375-400°F.* 2) Lightly mist frozen soft pretzel bun with water, then sprinkle with salt or press face down in a bed of salt, sesame seeds, onion, etc. 3) Place salted soft pretzel in the oven and cook for 3-5 minutes.*
Microwave – 1) Lightly mist frozen soft pretzel with water, then sprinkle with salt or press face down in a bed of salt, sesame seeds, onion, etc. 2) Place salted soft pretzel on a microwaveable safe tray. 3) Microwave on HIGH for 75-105 seconds.*
* Heating times and temperatures may vary.

INGREDIENTS

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

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

MORE INFORMATION

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NUTRITIONAL ANALYSIS



Calories	220
Protein	6 g
Total Carbohydrates	40 g
Sugars	5 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	3 g
Trans Fat	0 g
Saturated Fat	1.5 g
Added Sugars	5 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	360 mg
Calcium	20 mg
Iron	2.5 mg
Potassium	90 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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