Offer a whole lot of goodness with our 51\% Whole Grain Pretzels The perfect addition to any nutritious meal. Our soft, warm and delicious $51 \%$ whole grain pretzels with increased fiber and whole grain goodness. They're a great way to add excitement to school menus and more.


## MARKETING

Provides various grains/breads for the Child Nutrition Program. Delivers up to 4 g fiber per pretzel, depending on size. Simply heat and serve

## PRODUCT SPECIFICATIONS

| Shipping |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |  |
| 16 INH | 9.375 INH | 11.625 INH | 1.0091 FTQ | $13 \times 6$ | 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'; $\mathrm{NI}=$ 'No Info'
(1) Milk - C
(3) Peanuts - N
(0) Eggs - N
(910) Tree Nuts - N
(2) Soy - N
(80) Fish - N
Wheat - C
(112) Shellfish - NI
(0) Sesame - N

## HANDLING SUGGESTIONS

Keep frozen until ready to use. One year shelf life if stored properly.

## SERVING SUGGESTIONS

Heat and serve

PREPARATION \& COOKING SUGGESTIONS
Lay frozen product flat on tray or microwave-proof container. Conventional Oven: Heat at $400^{\circ} \mathrm{F}$ for 4-6 minutes. Microwave for 50-70 seconds on HIGH.
FILLING MAY BE VERY HOT!

## Nutrition Facts

50 Servings per container

## Serving Size

1 Pretzel

Amount Per Serving
Calories

| Total Fat 8 g | $\mathbf{1 0 \%}$ |
| :--- | ---: |
| Saturated Fat 4 g | $\mathbf{2 0 \%}$ |
| Trans Fat 0 g |  |
| Cholesterol 20 mg | $\mathbf{7 \%}$ |
| Sodium 620 mg | $\mathbf{2 6 \%}$ |
| Total Carbohydrates 38 g | $\mathbf{1 3} \%$ |
| Dietary Fiber 3 g | $\mathbf{1 2 \%}$ |
| Total Sugars 2 g |  |
| Includes Added Sugars |  |

## Protein 8 g

| Vitamin D | $2 \%$ |
| :--- | :---: |
| Calcium | $8 \%$ |
| Iron | $10 \%$ |
| Potassium | $4 \%$ |

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

WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CHEDDAR CHEESE SAUCE FILLING (CHEDDAR CHEESE [PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES], WATER, MILKFAT, WHEY, ENZYME MODIFIED CHEESE
[PASTEURIZED MILK, WATER, SODIUM PHOSPHATE, MILKFAT, SALT, CHEESE CULTURE, ENZYMES], SODIUM PHOSPHATE, FOOD STARCH-MODIFIED, SALT, LACTIC ACID, SODIUM ALGINATE, SORBIC ACID [AS A PRESERVATIVE], APOCAROTENAL [COLOR]), WATER, YEAST, CONTAINS $2 \%$ OR LESS OF THE FOLLOWING: SOYBEAN OIL, SUGARCANE MOLASSES, WHEAT GLUTEN, BARLEY MALT POWDER (BARLEY MALT FLOUR, DEXTROSE, WHEAT FLOUR), DOUGH CONDITIONER (WHEAT FLOUR, SALT, SOYBEAN OIL, L-CYSTEINE, ASCORBIC ACID, ENZYMES), ASCORBIC ACID, BICARBONATES AND CARBONATES OF SODA.

## 100684-51\% WholeGrain JR Cheese-I/W-3.3oz/50ct

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more.

NUTRITIONAL ANALYSIS

| Calories | 240 |
| ---: | :--- |
| Protein | 8 g |
| Total Carbohydrates | 38 g |
| Sugars | 2 g |
| Dietary Fiber | 3 g |
| Lactose |  |
| Sucrose |  |
| Vitamin A (IU) |  |
| Vitamin A (RE) |  |
| Vitamin C |  |
| Magnesium |  |
| Monosodium |  |


| Total Fat | 8 g |
| ---: | :--- |
| Trans Fat | 0 g |
| Saturated Fat | 4 g |
| Added Sugars |  |
| Polyunsaturated Fat |  |
| Monounsaturated Fat |  |
| Cholesterol | 20 mg |
| Vitamin D |  |
| Vitamin E |  |
| Folate |  |
| Vitamin B-6 |  |
| Sulphites |  |


| Sodium | 620 mg |
| ---: | ---: |
| Calcium |  |
| Iron |  |
| Potassium |  |
| Zinc |  |
| Phosphorus |  |
| Thiamin |  |
| Niacin |  |
| Riboflavin |  |
| Vitamin B-12 |  |
| Nitrates |  |

NUTRITIONAL CLAIMS

