100761 - BRAUHAUS BAVA PRETZEL-100Z/12

It's not only a soft pretzel, but also a delicious piece of art. Translating into "pub pretzel" in German, the Brauhaus Pretzel™ combines many different worldly ingredients to provide a lively taste experience, much like eating in a German pub. Handmade and rolled to perfection with authenticity, it's a true Oktoberfest pretzel!

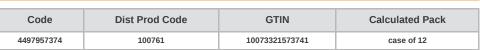


MARKETING

K=

Hand crafted, Bavarian style with an earthy rye flavor. Perfect addition to menus as an appetizer, snack, or beer pairing. Light and fluffy interior, with a fresh baked crunch on the outside. No artificial colors and flavors

PRODUCT SPECIFICATIONS



Brand		Brand Owner	GPC Description		
	Brauhaus Bavarian	J&J SNACK FOODS	Dough Based Products / Meals - Not Ready to Eat - Savoury		
	Pretzel	CORP.	(Frozen)		

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
8.5 LBR	7.5 LBR	No	United States	Undeclared	No	

			S	hipping		
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.75 INH	11.75 INH	12.375 INH	1.33 FTQ	10x6	365 Days	-10 FAH / 0 FAH

Nutrition Facts

48 Servings per container

Serving Size

Total Eat 2 o

Amount Per Serving
Calories 180

1/4 Pretzel

% Daily Value

iolai Fal 2 g	3 /0
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 330 mg	14%
Total Carbohydrates 33 g	11%
Dietary Fiber 1 g	4%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 6 g	
Vitamin D	%
Calcium	6%
Iron	2%
Potassium	%

* 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.

HANDLING SUGGESTIONS

year when stored properly.

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



SERVING SUGGESTIONS

Bake and serve.



PREPARATION & COOKING SUGGESTIONS



350F. 2. Place frozen pretzel on baking sheet and bake for 8 minutes.* CONVENTIONAL OVEN 1. Preheat oven to 350F. 2. Place frozen pretzel on baking sheet and bake for 13 minutes.* MICROWAVE 1. Place frozen pretzel on microwave safe plate. 2. Heat on high for 1 minute and 35 seconds.* RACK OVEN 1. Preheat oven to 350F. 2. Place frozen pretzel on baking sheet and bake for 9 minutes 30 seconds.* FROM REFRIGERATED CONVECTION OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 5 minutes 30 seconds.* CONVENTIONAL OVEN 1. Preheat oven to 350F. 2.

FROM FROZEN CONVECTION OVEN 1. Preheat oven to

Place thawed pretzel on baking sheet and bake for 11 minutes.* MICROWAVE 1. Place thawed pretzel on microwave safe plate. 2. Heat on high for 50 seconds.*

INGREDIENTS



ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, MALTED BARLEY FLOUR, CANOLA OIL, WHITE RYE FLOUR, YEAST, CONTAINS 2% OR LESS OF THE FOLLOWING: SALT, DOUGH CONDITIONERS (WATER, MONOGLYCERIDES, ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WHEAT STARCH, ENZYMES, PHOSPHORIC ACID, PROPIONIC ACID, SALT), BARLEY MALT POWDER (MALTED BARLEY FLOUR, WHEAT FLOUR, TAPIOCA DEXTRIN), BICARBONATES AND CARBONATES OF SODA.

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'

(门) Milk - N

Peanuts - N

(Eggs - N



🗞 Soybean - N



Wheat - C
Sesame - N



MORE INFORMATION



100761 - BRAUHAUS BAVA PRETZEL-100Z/12

It's not only a soft pretzel, but also a delicious piece of art. Translating into "pub pretzel" in German, the Brauhaus Pretzel™ combines many different worldly ingredients to provide a lively taste experience, much like eating in a German pub. Handmade and rolled to perfection with authenticity, it's a true Oktoberfest pretzel!

NUTRITIONAL ANALYSIS



Calories	180
Protein	6 g
Total Carbohydrates	33 g
Sugars	0 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	2 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	330 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES





