



Brauhaus Pretzel® - 10oz. Soft Pretzel

MANUFACTURER'S PRODUCT CODE: 4497957374

Nutrition Facts

Serving Size 1/4 pretzel(71g)
Serving Per Container

Amount Per Serving	
Calories 180	Calories from Fat 25
% Daily Value*	
Total Fat 2.5g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 330mg	14%
Total Carbohydrates 33g	11%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 6g	
Vitamin A	0%
Vitamin C	0%
Calcium	6%
Iron	2%

* Percent Daily Values are based on a 2000 calorie diet.
Your daily value may be higher or lower depending on your calorie needs.

	Calories	2200	2700
Total Fat	Less than	120g	180g
Saturated Fat	Less than	25g	65g
Cholesterol	Less than	50mg	70mg
Sodium	Less than	10mg	15mg
Potassium	Less than	0mg	0mg
Total Carbohydrate		200g	270g
Dietary		33g	76g

Storage/ Handling:

Keep frozen (below 0F) until ready for use. Shelf life up to one year when properly stored.

Preparation Instruction:

FROM FROZEN CONVECTION OVEN 1. Preheat oven to 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. 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.* RACK OVEN 1. Preheat oven to 350F. 2. Place thawed pretzel on baking sheet and bake for 5 minutes.* ALWAYS ALLOW TIME FOR PRETZEL TO COOL BEFORE CONSUMPTION. *TIMES AND TEMPERATURES MAY VARY.

Ingredients:

ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, MALTED BARLEY FLOUR, CANOLA OIL, WHITE RYE FLOUR, YEAST, SALT, BARLEY MALT (WHEAT FLOUR, DEXTROSE, MALTED BARLEY), DOUGH CONDITIONER (CALCIUM SULFATE, WHEAT STARCH, WHEAT FLOUR ENZYMES, SALT), BICARBONATES AND CARBONATES OF SODA.

Allergen Information:

Contains: Wheat

Kosher Type:

N/A

Child Nutrition Statement:

Product Specifications:

UPC	SCC/GTIN	Case	Pack
073321573744	10073321573741	1	12

Case Dimensions					
Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
15.75	11.75	12.375	1.33	7.5	8.5

Pallet Dimensions		
Pallet Tier	Pallet High	Pallet Count
10	7	70

I certify that the nutritional information contained on this page is true and correct.

Kirsten Leo
Research and Development Manager

J&J Snack Foods Corp. 6000 Central Highway, Pennsauken, NJ 08109 •
(800) 486-9533 x6140 • www.jjsnack.com

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Sugars 0g	
Protein 6g	
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with 1.5g pretzel salt

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