



PRETZEL BURGER BUN 4" / PPP4B72B (50500)

We are proud to share these passionately crafted treats created from our time honored Bavarian recipes, so you can experience pretzels the way they were meant to be. In Bavaria, pretzels are the holy grail of baking, and we make them every day with love as we continue to perfect our craft. We hope you enjoy them with family and friends.

Prop & Peller Baker's ☺

HOW TO CRAFT BAVARIA STYLE



1

Thaw pretzels at room temperature for 45 to 60 min.



2

Grill or toast



DO NOT USE
MICROWAVE!

IN BAVARIA, PRETZELS ARE THE HOLY GRAIL OF BAKING.

A perfectly baked pretzel will be crispy brown on the outside, fluffy on the inside, and crunchy to perfection at the first bite. However, if you're in a rush or do not have an oven handy, you may serve at room temperature. Prop & Peller pretzels are fully baked, you can just thaw and serve. Although you'll be missing the crunch and the fluffiness, they're still delicious.

STORAGE RECOMMENDATIONS: KEEP FROZEN AT ALL TIMES.

Store at 5 to -4°F / -15 to -20°C. Do not defrost (thaw) and refreeze. Do not reheat. Frozen shelf life of 9 months (270 Days). Ambient shelf life in a sealed poly bag is 3 days.

PRODUCT SPECIFICATIONS: UNIQUE - NOT COOKIE CUTTER

Slight variations are an expected result of handcrafted, artisanal baking.
Product weight: 3.17 oz, ± 0.1 oz
Product length: 4" ± 0.4 "
Product width: 4" ± 0.4 "
Product height: 2" ± 0.25 "



Nutrition Facts

72 servings per container
Serving size 1 bun (90g)

Amount per serving
Calories 280

% Daily Value*

Total Fat 8g **10%**

Saturated Fat 3g **15%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 490mg **21%**

Total Carbohydrate 45g **16%**

Dietary Fiber 2g **7%**

Total Sugars 1g

Includes 0g Added Sugars **0%**

Protein 8g

Vitamin D 0mcg **0%**

Calcium 10mg **0%**

Iron 2.7mg **15%**

Potassium 80mg **2%**

* The % Daily Value (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.

CASE SPECIFICATIONS:

Case unit count: 12ct/bag

x 6 bags/case

Case gross weight: 16.01 lbs

Case net weight: 14.29 lbs

Case dimension (LxWxH):

19.6" x 15.6" x 9.3"

Case cube: 1.624 cu ft

Case UPC: 0-40232-50500-3

PALLET CONFIGURATION:

Pallet count: 54 cases

TI/HI: 6/9

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, ASCORBIC ACID, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID), WATER, VEGETABLE OIL SHORTENING (PALM AND CANOLA OIL), CONTAINS 2% OR LESS OF EACH OF: SEA SALT, YEAST, MONO-AND DIGLYCERIDES, MALTED BARLEY EXTRACT, GUAR GUM, CORN SYRUP SOLIDS, VEGETABLE OIL (CANOLA AND/OR SOYBEAN), ENZYME, SODIUM HYDROXIDE (PROCESSING AID).
PROCESSED IN A FACILITY THAT USES WHEAT, SESAME & SOY.
CONTAINS BIOENGINEERED FOOD INGREDIENTS.



TO PLACE AN ORDER, PLEASE CONTACT:

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