

**2.2 oz 51% Whole Grain Soft Pretzels - 100 ct**

Manufacturer's  
Product Code  
**30110**

**Nutrition Facts**

Serving Size: 1 pretzel (62 G)  
Serving Per Container: 100

<b>Calories</b>	140		
<b>Calories from Fat</b>	5		
	<b>Per Serving</b>	<b>% Daily Value*</b>	
<b>Total Fat</b>	0.5g	1%	
Saturated Fat	0g	0%	
Trans Fat	0g		
<b>Cholesterol</b>	0mg	0%	
<b>Sodium</b>	150mg	6%	
<b>Total Carbohydrate</b>	30g	10%	
Dietary Fiber	3g	12%	
Sugars	1g		
<b>Protein</b>	5g		
<b>Vitamin A</b>	0%	<b>Vitamin C</b>	2%
<b>Calcium</b>	2%	<b>Iron</b>	10%

**Ingredients:**

Whole Wheat Flour, Enriched Wheat Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Water, Yeast, Corn Syrup, Wheat Gluten, Malted Barley Flour, Dough Conditioner (wheat flour, salt, soybean oil, L-cysteine, ascorbic acid, enzymes), Bicarbonates and Carbonates of Soda.

**Allergen Information:**

Contains: Wheat

**Kosher Type:**

OU - PAREVE

**Child Nutrition Statement:**

The listed serving size provides 2 bread/grain servings based on Group B in the Food Buying Guide oz. eq. serving size exhibit. Each serving size contains a minimum of 32g creditable grains and a minimum of 16g whole grains for the Child Nutrition program.

**Storage/ Handling:**

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

**Preparation Instruction:**

Oven - Preheat to 350-400F. Lightly mist frozen soft pretzel with water, then sprinkle with salt if desired. Place salted pretzel in the oven and bake for 3-5 minutes. Microwave - Lightly mist frozen soft pretzel with water, sprinkle salt, microwave on high for 20-40 seconds. Heating times and temperatures may vary

**Product Specifications:**

UPC	SCC/GTIN	Case	Pack
073321301101	10073321301108	1	100

**Case Dimensions**

Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
15.875	10.375	15.625	1.4893	14.375	15.13

**Pallet Dimensions**

Pallet Tier	Pallet High	Pallet Count
12	5	60

I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.

Kirsten Leo  
Research and Development Manager