

# BAVRN Stick Pretzel 2.4z



## PRODUCT DESCRIPTION

Bavarian Bakery soft pretzel dough combines the delicious & nutritious benefits of soft pretzels with “old world style” authentic handmade eye appeal.

Just thaw-n-serve and enjoy!

**Dilgard Item #**  
**40076**

**Vendor Item #**  
**3295**

## INGREDIENTS

Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Yeast, Vegetable Shortening (Partially Hydrogenated Soybean and/or Cottonseed Oils), Salt, Dough Conditioner (Dextrose, Wheat Flour, DATEM [an emulsifier], Defatted Soy Flour with Lecithin, Malted Barley Extract, Ascorbic Acid [Vitamin C], Wheat Starch, L-cysteine, Azodicarbonamide [dough conditioner], Bicarbonates and Carbonates of Soda.

*Serving  
Suggestions:*

- Breadbaskets.
- Sandwiches.
- Soups.
- Salads.
- In-Store Bakeries.
- Plain or Salted.

## Storage/Shelf Life

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

## Packaging Qty

1, 72 Count

## Piece Count

72 Count

## Product Benefits

- Hand-Twisted
- Fully Baked
- Consistant Great Taste
- Labor Saving Product

## Preparation

Oven – 1) Preheat oven to 375-400°F.\* 2) Lightly mist frozen soft pretzel bun with water, then sprinkle with salt or press face down in a bed of salt, sesame seeds, onion, etc. 3) Place salted soft pretzel in the oven and cook for 3-5 minutes.\*

Microwave – 1) Lightly mist frozen soft pretzel with water, then sprinkle with salt or press face down in a bed of salt, sesame seeds, onion, etc. 2) Place salted soft pretzel on a microwaveable safe tray. 3) Microwave on HIGH for 75-105 seconds.

\* \* Heating times and temperatures may vary.

