

# PRETZEL, SQUARE BUN

True Bavarian pretzel bun with a distinctive flavor and a beautiful, dark crust.



ITEM #: 5027 | NET WT: 4oz | PACK SIZE: 48/case

## INSTRUCTIONS:

- Keep pretzels frozen until needed.
- When ready, remove pretzels for daily production.
- Thaw at room temperature for 1-2 hours.
- Pre-heat oven to 375 degrees and place pretzels on hearth with space for good air/heat circulation.
- Bake 3-5 minutes until golden brown and product is warm throughout.
- Allow pretzels to cool completely before moving to prep station.
- At the end of the day, pull all unsold bread. Place into a poly bag & seal.
- Merchandise the next morning in poly bag on a shelf or table.
- Do not place the "day-old" bread on your bread bar!



**BAKING TEMPERATURE 375°**

**BAKE TIME 3-5 MINUTES**

**THAW, PREP & BAKE**

## INGREDIENTS:

Flour (wheat flour, malted barley flour), water, canola oil, brown sugar, contains less than 2% of each of the following: sea salt, milk replacer blend (whey, soy flour, soybean oil, sodium caseinate), dried yeast and sodium hydroxide. Contains Wheat, Milk and Soy.

Made on shared equipment with Milk, Egg and Tree Nuts. Made in a facility that processes peanuts.

## SERVING SUGGESTIONS:

Perfect for dipping in hot zesty cheese, as a side with soup or just a fresh from the oven snack.

## BAKE THE PERFECT LOAF:

Take into account that oven temperatures will vary. Watch closely until you have the suitable time and temperature for baking the perfect bun!



Perfectly Baked



Overly Baked

## Nutrition Facts

Serving Size 1 pretzel (113g/4oz)  
Servings Per Container 4

### Amount Per Serving

**Calories** 300    **Calories from Fat** 50

**% Daily Value\***

**Total Fat** 6g    **8%**

Saturated Fat 0g    **0%**

Trans Fat 0g

**Cholesterol** 0mg    **0%**

**Sodium** 710mg    **30%**

**Total Carbohydrate** 55g    **18%**

Dietary Fiber 2g    **7%**

Sugars 5g

**Protein** 9g

Vitamin A 0%    •    Vitamin C 0%

Calcium 4%    •    Iron 4%

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories    2,000    2,500

Total Fat    Less than 65g    80g

Sat Fat    Less than 20g    25g

Cholesterol    Less than 300mg    300mg

Sodium    Less than 2,400mg    2,400mg

Total Carbohydrate    300g    375g

Dietary Fiber    25g    30g

Calories per gram:

Fat 9    •    Carbohydrates 4    •    Protein 4

For more information, serving suggestions and recipes, contact Companion Customer Care at:

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