

## PRETZEL, STICK

Our mahogany Bavarian pretzels are 9-12" in length and a favorite amongst bar and pub owners.



ITEM #: 776 | 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 directly on hearth with space for good air/heat circulation.
- Gently brush or spray surface with water and sprinkle with the pretzel salt included in case.
- Bake 3-5 minutes until golden brown and product is warm throughout.
- Allow bread to cool completely before moving to bread 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 suitable time and temperature for baking the perfect loaf!



Perfectly Baked



Overly Baked

Nutrition Facts	
Serving Size 1 pretzel (113g/4oz)	
Servings Per Container 4	
Amount Per Serving	
<b>Calories</b> 300	Calories from Fat 50
<b>% Daily Value*</b>	
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 710mg	<b>30%</b>
<b>Total Carbohydrate</b> 55g	<b>18%</b>
Dietary Fiber 2g	<b>7%</b>
Sugars 5g	
<b>Protein</b> 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:

314.352.4770 | [customer care@companionstl.com](mailto:customer care@companionstl.com) | [companionbaking.com](http://companionbaking.com)