



ROLLS

55504

Pretzel Sand Roll

Nutrition Facts

4 servings per container
Serving size **1 roll (85g)**

Amount per serving
Calories 270
% Daily Value*

Total Fat 4.5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 720mg	31%
Total Carbohydrate 49g	18%
Dietary Fiber 2g	7%
Total Sugars 7g	
Includes 7g Added Sugars	14%
Protein 8g	
Vitamin D 0.6mcg	4%
Calcium 60mg	4%
Iron 2.8mg	15%
Potassium 90mg	2%

*The % Daily Value 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.

Nutrients	Per 100g
Basic Components	
Calories (kcal)	306.86
Protein (g)	8.67
Carbohydrates (g)	55.85
Dietary Fiber (g)	1.82
Total Sugars (g)	8.43
Added Sugar (g)	8.02
Fat (g)	5.06
Saturated Fat (g)	0.87
Trans Fatty Acid (g)	0.02
Cholesterol (mg)	0
Water (g)	28.27
Ash (g)	2.67
Vitamins	
Vitamin D (mcg)	0.69
Minerals	
Calcium (mg)	73.86
Iron (mg)	3.23
Potassium (mg)	104.46
Sodium (mg)	819.18

PRODUCT INFORMATION

BEST IF USED BY AMBIENT: ----- 7 Days

BEST IF USED BY FROZEN: ---- 365 Days

**MINIMUM GUARANTEED
DISTRIBUTOR SHELF LIFE: ----- 120 Days**

SLICED: ----- No

WEIGHT: ----- 3 oz.

TARGET BUN DIAMETER: ----- 3.5"

**CASE DIMENSIONS: ----- 23.6x19.6x5
(inches)**

CASE NET WEIGHT: ----- 7.5 lbs.

CASE GROSS WEIGHT: ----- 8.5 lbs.

CASE CUBE: ----- 1.34

TI-HI: ----- 4x18

CASES PER PALLET: ----- 72

PACK COUNT: ----- 4

PACK PER CASE: ----- 10

GTIN: ----- 00078296555047



INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, SOYBEAN OIL, YEAST, CONTAINS LESS THAN 2% OF SALT, MOLASSES, BAKING SODA, MONO- AND DIGLYCERIDES, CULTURED WHEAT FLOUR, LACTIC ACID, CALCIUM LACTATE, WHEAT GLUTEN, ASCORBIC ACID, ENZYMES, YELLOW CORNMEAL. CONTAINS WHEAT. MAY CONTAIN SOY.

Storage, Handling & Shelf Life:

- Keep product frozen until use. Thaw item(s) on an as needed basis. Do not re-freeze or store products in the cooler. Refrigeration increases the staling effect on bread.
- Thawing time for whole case is 7-9 hours. It is faster if items are taken out of the case. Thaw product to ambient temperature and wipe dry any moisture off of the buns.

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