



BUNS

55511

CL Pretzel Bun SL NB

Featuring a striking double cut appearance and crafted through an authentic, traditional Bavarian process and made with high-quality, simple, real ingredients, these buns are free from preservatives, flavors, and colors. Our retail-ready, non-branded packaging gives you the freedom to seamlessly integrate it into your thaw & sell program.

Nutrition Facts

6 servings per container
Serving size **1 bun (74g)**

Amount per serving
Calories 230
% Daily Value*

Total Fat 4g	5%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 620mg	27%
Total Carbohydrate 42g	15%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes 6g Added Sugars	12%
Protein 7g	
Vitamin D 0.6mcg	4%
Calcium 70mg	6%
Iron 2.4mg	15%
Potassium 80mg	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)	303.67
Protein (g)	8.6
Carbohydrates (g)	55.19
Dietary Fiber (g)	1.74
Total Sugars (g)	8.35
Added Sugar (g)	7.94
Fat (g)	5
Saturated Fat (g)	0.86
Trans Fatty Acid (g)	0.02
Cholesterol (mg)	0
Water (g)	28.95
Ash (g)	2.67
Vitamins	
Vitamin D (mcg)	0.72
Minerals	
Calcium (mg)	92.32
Iron (mg)	3.18
Potassium (mg)	102.03
Sodium (mg)	810.81

PRODUCT INFORMATION

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

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

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

PACKAGE NET WEIGHT: ----- 15.6 oz.

DIAMETER: ----- 3.5" +/- .5"

HEIGHT: ----- 1.8"

PACKAGE UPC: ----- 078296555115

**CASE DIMENSIONS: --- 23.56x19.56x7.88
(inches)**

CASE NET WEIGHT: ----- 15.6 lbs.

CASE GROSS WEIGHT: ----- 17.78 lbs.

CASE CUBE: ----- 2.1

TI-HI: ----- 4x11

CASES PER PALLET: ----- 44

PACK COUNT: ----- 6

PACKS PER CASE: ----- 16

GTIN: ----- 40078296555113

DOT #: ----- 769644



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, VINEGAR, 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 bags.
- Date product "Best By" 7 days from the day the product was thawed.
- Rotate older product on top or in front of newer product. Proper rotation assures better sell through and lower stale.
- Face the product with the logo towards the consumer. Open end of the bag should face towards the back of the shelf.

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