

GONNELLA
Since 1886®



BUNS

55512

CL Pretzel Sub Bun SL NB

Made with simple, real ingredients and free from preservatives, flavors, and colors, these rolls combine a salty pretzel punch with soft, doughy undertones for a balanced flavor. The traditional Bavarian process make them perfect for sandwiches or any dish and our retail-ready, non-branded packaging gives you the freedom to seamlessly integrate them into your thaw & sell program.

Nutrition Facts

6 servings per container
Serving size **1 bun (57g)**

Amount per serving
Calories 180

% Daily Value*

Total Fat 3g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 480mg	21%
Total Carbohydrate 33g	12%
Dietary Fiber 1g	4%
Total Sugars 5g	
Includes 5g Added Sugars	10%
Protein 5g	
Vitamin D 0.4mcg	2%
Calcium 50mg	4%
Iron 1.9mg	10%
Potassium 60mg	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)	301.7
Protein (g)	8.55
Carbohydrates (g)	54.83
Dietary Fiber (g)	1.73
Total Sugars (g)	8.29
Added Sugar (g)	7.89
Fat (g)	4.97
Saturated Fat (g)	0.86
Trans Fatty Acid (g)	0.02
Cholesterol (mg)	0
Water (g)	29.41
Ash (g)	2.65
Vitamins	
Vitamin D (mcg)	0.72
Minerals	
Calcium (mg)	91.72
Iron (mg)	3.16
Potassium (mg)	101.37
Sodium (mg)	805.54

PRODUCT INFORMATION

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

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

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

SLICE: ----- Yes

TARGET HEIGHT: ----- 1.5"

TARGET LENGTH: ----- 5.9" +/- .5"

TARGET WIDTH: ----- 2" +/- .25"

PKG NET WEIGHT: ----- 12 oz.

PACKAGE UPC: ----- 078296555122

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

CASE NET WEIGHT: ----- 9 lbs.

CASE GROSS WEIGHT: ----- 10.85 lbs.

CASE CUBE: ----- 1.34

TI-HI: ----- 4x18

CASES PER PALLET: ----- 72

PACK COUNT: ----- 6

PACK PER CASE: ----- 12

GTIN: ----- 40078296555120



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.

Contact:

1117 E. Wiley Road
Schaumburg, IL, 60173
PH: 800-262-3442

www.Gonnella.com
nationalsales@gonnella.com

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