



ROLLS

57910

**Pretzel Torpedo
Roll SL**

Nutrition Facts

8 servings per container
Serving size 1 roll (85g)

Amount per serving
Calories 260

	% Daily Value*
Total Fat 3.5g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 490mg	21%
Total Carbohydrate 47g	17%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 2g Added Sugars	4%

Protein 8g	
Vitamin D 0.3mcg	2%
Calcium 90mg	6%
Iron 3mg	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)	295.68
Protein (g)	9.24
Carbohydrates (g)	53.7
Dietary Fiber (g)	1.79
Total Sugars (g)	2.62
Added Sugar (g)	2.18
Fat (g)	4.14
Saturated Fat (g)	0.75
Trans Fatty Acid (g)	0.01
Cholesterol (mg)	0
Water (g)	31.27
Ash (g)	2.04
Vitamins	
Vitamin D (mcg)	0.32
Minerals	
Calcium (mg)	102.47
Iron (mg)	3.42
Potassium (mg)	89.65
Sodium (mg)	560.26

Product Information:

SHELF LIFE AMBIENT: ----- 4 Days

SHELF LIFE FROZEN: ----- 365 Days

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

SLICE: ----- Web

WEIGHT: ----- 3 oz.

WIDTH: ----- 2.5"

LENGTH: ----- 7.5"

HEIGHT: ----- 1.75"

CASE DIMENSIONS: .. 23.5 x 19.75 x 5

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

CASE GROSS WEIGHT: ----- 11 lbs.

CASE CUBE: ----- 1.34

TI-HI ----- 4x18

CASES PER PALLET: ----- 72

PACK COUNT: ----- 8

PACK PER CASE: ----- 6

GTIN: ----- 00078296579104

DOT: ----- 697152



INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, INVERT SUGAR, CONTAINS LESS THAN 2% OF YEAST, SALT, WHEAT GLUTEN, CALCIUM SULFATE, ENZYMES, ASCORBIC ACID, MONO- AND DIGLYCERIDES, CALCIUM PROPIONATE (PRESERVATIVE), 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.

Contact:

1117 E. Wiley Road
Schaumburg, IL, 60173

PH: 800-262-3442

www.Gonnella.com
nationalsales@gonnella.com

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