



16 OZ

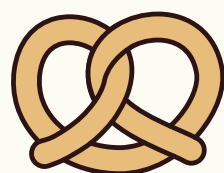
HERCULES PRETZEL

BAKING INSTRUCTIONS FOR THE PERFECT BAVARIAN PRETZEL

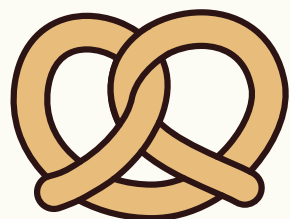
German Bäckerhaus pretzels are fully baked, that means you can thaw and serve and they will be just fine. But if you want to take it to the next level, turn on that oven, heat it up to 350-375 and bake the pretzels for 4-6 min.

The crunchiness from the outside, softness from the inside will leave you twisting around.

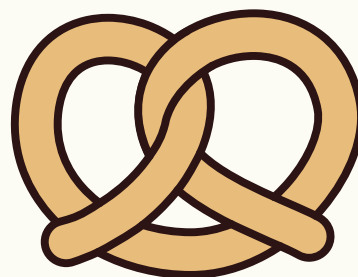
CAUTION! You may create an addiction after the first bite ;)



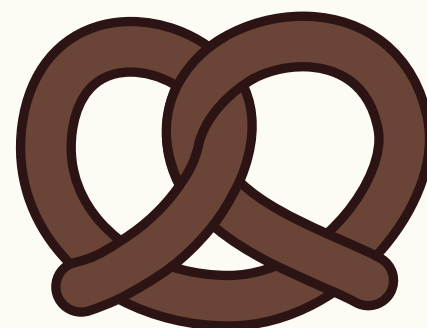
2.7 OZ



5 OZ



10 OZ



16 OZ



HEAT THE OVEN UP AT
350 - 375



SPRAY THE PRETZEL
WITH WATER OR BEER
OR BRUSH WITH BUTTER



SPRINKLE WITH
PRETZEL SALT OR
OTHER TOPPINGS



BAKE THEM FOR 4 TO 7
MIN AT 350 TO 375 F

SALT IS INCLUDED IN EVERY CASE

STORAGE RECOMMENDATIONS

KEEP FROZEN AT ALL TIMES

Store at 5 - 8° F/ -15 to -20° C.

Do not defrost (thaw) and refreeze.

Do not reheat. **Frozen** shelf life of **12 months**.

Refrigerated: up to **5 days** in sealed container.

Ambient: use the same day.

CASE SPECIFICATIONS

Case unit count: 8

Case gross weight: 8.80lbs

Case net weight: 7.99lbs

Case dimension (LxWxH): 12.8" x 11.88" x 12.8"

Case cube: 1.03 in

Note: 4 inner bags of 2

PRODUCT SPECIFICATIONS

UNIQUE - NOT COOKING CUTTER

Slight variations are an expected result of handcrafted, artisanal baking.

Product weight: 16 oz, ± 0.49 oz

Product length: 10.24", ± 0.39"

Product width: 12.1", ± 0.39"

Product height: 1.38", ± 0.39"

PALLET CONFIGURATION

Pallet count: 72 cases

TI/Hi: 8/9

10 OZ

GIANT PRETZEL

BAKING INSTRUCTIONS FOR THE PERFECT BAVARIAN PRETZEL

German Bäckerhaus pretzels are fully baked, that means you can thaw and serve and they will be just fine. But if you want to take it to the next level, turn on that oven, heat it up to 350-375 and bake the pretzels for 4-6 min.

The crunchiness from the outside, softness from the inside will leave you twisting around.

CAUTION! You may create an addiction after the first bite ;)



HEAT THE OVEN UP AT
350 - 375



SPRAY THE PRETZEL
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SPRINKLE WITH
PRETZEL SALT OR
OTHER TOPPINGS



BAKE THEM FOR 4 TO 7
MIN AT 350 TO 375 F

SALT IS INCLUDED IN EVERY CASE

STORAGE RECOMMENDATIONS

KEEP FROZEN AT ALL TIMES

Store at 5 - 8° F/ -15 to -20° C.

Do not defrost (thaw) and refreeze.

Do not reheat. **Frozen** shelf life of **9 months**.

Refrigerated: up to **3 days** in sealed container.

Ambient: use the same day.

CASE SPECIFICATIONS

Case unit count: 12

Case gross weight: 9 lbs

Case net weight: 7.50lbs

Case dimension (LxWxH): 20" x 12" x 9"

Case cube: 1.25 in

Note: 4 inner bags of 3

PRODUCT SPECIFICATIONS

UNIQUE - NOT COOKING CUTTER

Slight variations are an expected result of handcrafted, artisanal baking.

Product weight: 9.98 oz, ± 0.32 oz

Product length: 9.06", ± 0.79"

Product width: 10.63", ± 0.79"

Product height: 1.38", ± 0.39"

PALLET CONFIGURATION

Pallet count: 72 cases

TI/Hi: 8/9

5 0Z

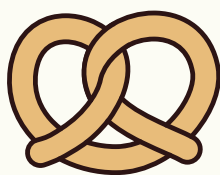
EMPEROR PRETZEL

BAKING INSTRUCTIONS FOR THE PERFECT BAVARIAN PRETZEL

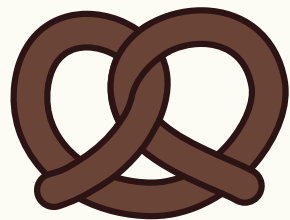
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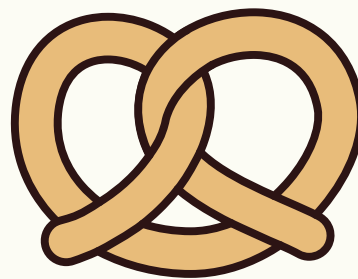
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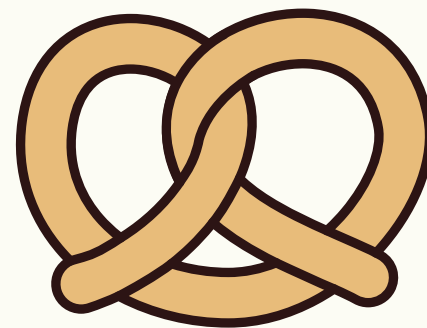
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5 0Z



10 0Z



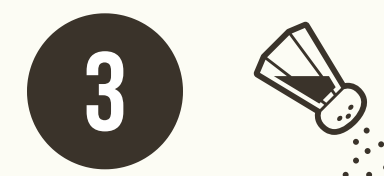
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WITH WATER OR BEER
OR BRUSH WITH BUTTER



SPRINKLE WITH
PRETZEL SALT OR
OTHER TOPPINGS



BAKE THEM FOR 4 TO 7
MIN AT 350 TO 375 F

SALT IS INCLUDED IN EVERY CASE

STORAGE RECOMMENDATIONS

KEEP FROZEN AT ALL TIMES

Store at 5 - 8° F / -15 to -20° C.

Do not defrost (thaw) and refreeze.

Do not reheat. **Frozen** shelf life of **18 months**.

Refrigerated: up to **3 days** in sealed container.

Ambient: use the same day.

CASE SPECIFICATIONS

Case unit count: 32

Case gross weight: 11.5 lbs

Case net weight: 10lbs

Case dimension (LxWxH): 20" x 12" x 9"

Case cube: 1.25 in

PRODUCT SPECIFICATIONS

UNIQUE - NOT COOKING CUTTER

Slight variations are an expected result of handcrafted, artisanal baking.

Product weight: 5 oz, ± 1.0 oz

Product length: 7", ± 1.0"

Product width: 6", ± 1.0"

Product height: 0.7", ± 0.04"

PALLET CONFIGURATION

Pallet count: 72 cases

TI/Hi: 8/9

2.7 OZ

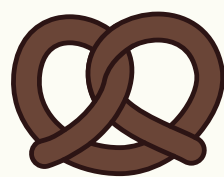
ORIGINAL PRETZEL

BAKING INSTRUCTIONS FOR THE PERFECT BAVARIAN PRETZEL

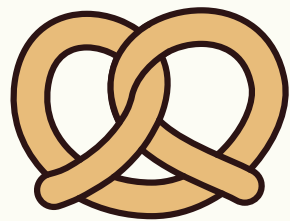
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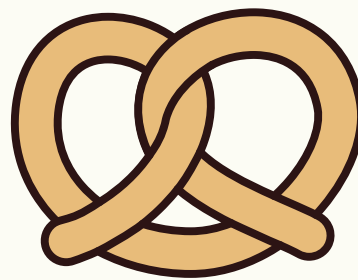
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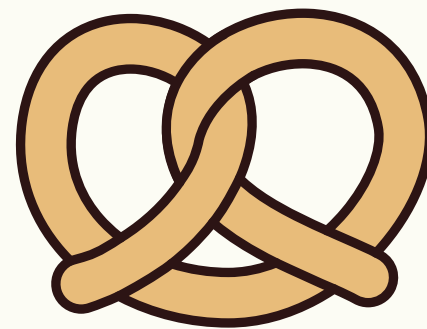
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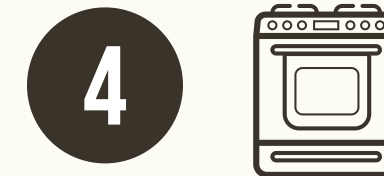
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STORAGE RECOMMENDATIONS

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Store at 5 - 8° F / -15 to -20° C.

Do not defrost (thaw) and refreeze.

Do not reheat. **Frozen** shelf life of **12 months**.

Refrigerated: up to **3 days** in sealed container.

Ambient: use the same day.

CASE SPECIFICATIONS

Case unit count: 50

Case gross weight: 9.94 lbs

Case net weight: 8.44.50lbs

Case dimension (LxWxH): 20" x 12" x 9"

Case cube: 1.25 in

PRODUCT SPECIFICATIONS

UNIQUE - NOT COOKING CUTTER

Slight variations are an expected result of handcrafted, artisanal baking.

Product weight: 2.82 oz, ± 0.18 oz

Product length: 5.12", ± 0.2"

Product width: 4.53", ± 0.2"

Product height: 0.98", ± 0.2"

PALLET CONFIGURATION

Pallet count: 72 cases






TI/Hi: 8/9

SWEET Bavarian MUSTARD



This typical Bavarian specialty matches perfectly with meat loaf, salmon, fondue or as a dip with a crisp pretzel. Taste a sip of this Sweet Bavarian Mustard and you'll be transported to any Biergarten throughout Bavaria where this beloved mustard is served.

Weight: 5 kg (11 lbs)
Dimensions in cm (w/h/l): 8.85/7.63/8.85

-  100% natural ingredients
-  vegetarian
-  vegan
-  100% climate-neutral mustard
-  no added preservatives

PALLET CONFIGURATION

Pails per pallet: 100
Pails per layer: 20
No of layers: 5
Weight: 1180 lbs

INGREDIENTS

Drinking water, sugar, mustard seed, distilled vinegar, caramel (color).

NUTRITION FACTS

About 1,042 servings per container
Serving size 1 tsp (5g)
Amount per serving
CALORIES 10

	% Daily Value *
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	1%
Protein 0g	

Not a significant source of Vitamin D, calcium, iron and potassium.

* The % Daily Value (DV) tells you how much nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



INTERESTED IN WORKING WITH US?



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