

Our pretzel rolls: three of the best!



Serving suggestion

Pretzel Knot, Pretzel Ring, Pretzel Plait

- ✓ Eye-catching shapes add more variety to your display
- ✓ Can be used individually with diverse toppings and fillings
- ✓ These three products have an appealing artisanal look in addition to their unique pretzel taste
- ✓ High flexibility: With pretzel rings, you can either let the crust split naturally or cut it so that it splits in a specific place

PRETZEL PLAIT



PRETZEL KNOT



PRETZEL RING



natural split

specific split location
through cutting



Product no.	Product description	GTIN	Weight per piece	Weight per case	Pieces per case	Cases per pallet (total pieces)
6119	Pretzel Knot, pre-proofed dough, with salt pack	4005975061199	120 g	6,495 g	50 pieces (2 × 25 pieces)	80 cases (4,000 pieces)
6121	Pretzel Ring, pre-proofed dough, with salt pack	4005975061212	120 g	6,015 g	46 pieces (2 × 23 pieces)	80 cases (3,680 pieces)
5205	Pretzel Plait, pre-proofed dough, with salt pack	4005975052050	120 g	6,440 g	50 pieces (2 × 25 pieces)	80 cases (4,000 pieces)

Easy to prepare: Allow all products to defrost for around 20 minutes. Once they have thawed, sprinkle them with salt and then bake them for around 15 minutes in a preheated fan-assisted oven at 180°C. The exact baking times and temperatures depend on the type of oven used.

For ordering and requesting further information:

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