



Geschmack & Technologie

Pretzel Bites with Cheese

Recipe number:
ER2600623

Processing sequence:

Cut the pretzel stick into 3 cm pieces, place on a baking tray lined with baking paper and sprinkle with cheese.

Bake in the preheated oven at +180 °C for approx. 15 minutes.

Raw material:

1000 g frozen pretzel stick
150 g grated Gouda

Spices & processing aids:

Ingredients:

pretzel stick (WHEAT FLOUR, water, WHEAT SOURDOUGH (water, WHEAT FLOUR), rapeseed oil, pretzel lye (water, acidity regulator: sodium hydroxide), salt, yeast, baker improver (WHEAT MALT FLOUR, BARLEY MALT FLOUR, flour treatment agents: hemicellulases, cellulases, oxidases, amylases, xylanases).), Gouda (MILK, salt, lactic acid cultures, rennet, preservative: E 250 sodium nitrate, colouring agents: Annatto, carotene, potato starch)

Nutrition declaration:

energy value	1.036kJ
energy value	246kcal
fat	7,4g
saturates	2,7g
carbohydrate	36,1g
sugar	0,8g
protein	8,8g
sodium	1,2g
salt	3,1g
fibres	0,0g

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