

Product Handling Instructions

Salted vs Unsalted Products

Salted products are great for same day use/consumption, but are not ideal for keeping long term. Pretzel products naturally have moisture in them and that moisture causes the pretzel salt to melt. While the pretzel is perfectly safe to eat and will retain the salted flavor, this melting will cause the pretzel product to appear wrinkled and may get a slightly wet feel to it. The process of the salt melting pulls the moisture from the pretzel product, which can result in the product becoming stale quicker. That is why we recommend anyone who is not planning on using product in a 12 hour period to purchase the product unsalted with the salt on the side.

Unsalted product holds up much better due to the salt being in a separate package and unable to melt on product. Unsalted product is also great for those individuals who need to limit their sodium intake. Unsalted, wrapped products are the best item to go with when wanting to keep product long-term.

Unwrapped Products

We recommend using any unwrapped products within 24 hours or less. Pretzel products are bread items and when left exposed to the air they will dry out within a 24 hour period, if a salted product time will be shortened. If you would like to keep product you purchased unwrapped we suggest you put product in something air tight (ex. ziplock bag or tubeware container.)

Wrapped Products

Keep product in sealed protective packaging, if storing at room temperature handle product same as other bread products. Recommended shelf life of non-refrigerated/frozen product is 6 - 10 days, beyond that product may mold. If refrigerating product leave in sealed packaging, product can keep for up to 1 month. If storing in freezer at 0 degrees Celsius or 32 degrees Fahrenheit, product can keep from 4-6 months. Please note if product is pre-salted shelf life is shortened. Salted product becomes stale at a faster rate than unsalted. We recommend salted products get used with in a 12 - 24 hour period.

Preparation & Heating Instructions

Unsalted products: If microwaving in individual package, apply salt after heating. If microwaving outside of packaging or if heating in oven, lightly dampen product with water than sprinkle provided pretzel salt over product to your taste.

Microwave Oven: Microwave on high from 5-15 seconds, (time is estimation as microwave ovens vary in wattage) if product is not fully heated microwave additional time in 5 second increments.

Conventional Oven: Preheat oven to 350 degrees. Remove product from any packaging. Place product on baking sheet. Place baking sheet in preheated oven for 6-8 minutes. Remove product when it is to desired temperature and apply mustard, cheese, etc. to your taste and enjoy.

Note: If microwaving individually wrapped products you can heat in packaging (recommended.) If heating product in a frozen or refrigerated state additional heating time may be needed. Avoid over heating as, in microwave, it can become chewy, in oven, it can get burnt or hard. Once product is heated eat immediately. Pretzel products tend to get hard/stale quickly after heating.