Craft House Pretzel and Beer Cheese

JTM Item Number: 238

Nutritional Information	Per Serving	Per 100 Grams
Serving Size (oz.)	3.17	3.53
Serving Size (g)	90.00	100.00
Servings Per Case	40	35
Calories (kcal)	229	255
Protein (g)	7	8
Carbohydrates (g)	30	33
Dietary Fiber (g)	1	1
Total Sugar (g)	2	2
Added Sugar (g)	0	0
Fat (g)	9	9
Saturated Fat (g)	3.6	3.99
Trans Fatty Acid (g)	0.0	0.00
Cholesterol (mg)	17	19
Vitamin D (mcg)	0	0
Calcium (mg)	83	92
Iron (mg)	2	2
Potassium (mg)	101	113
Sodium (mg)	1103	1225

Product Specifications

UPC (GTIN)	10049485002380
Case Pack	4 Kit
Net Weight	7.752
Gross Weight	10.000
Case Length	19.060
Case Width	9.810
Case Height	9.880
Case Cube	1.070
TixHi	10x5
Shelf Life	548

Product Title

CRAFT BEER CHEESE DIP AND BAVARIAN STYLE PRETZEL BITES KIT

Ingredients

PRETZELS: Wheat Flour, Water, Soybean Oil, Salt, Malted Barley, Yeast. BEER CHEESE DIP: Water, Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes), Beer (water, malted barley, hops, yeast), Cream Cheese (pasteurized cultured milk and cream, salt, stabilizers [xanthan and/or carob bean and/or guar gums]), Cream, Contains Less than 2% of Modified Food Starch, Cheese Sauce Mix (whey powder, modified food starch, coconut oil, corn syrup solids, cheddar cheese blend [whey, cheddar cheese (cultured milk, salt, enzymes), reduced lactose whey, maltodextrin, canola oil, salt, disodium phosphate, blue cheese (cultured milk, salt, enzymes), nonfat dry milk, citric acid, natural and artificial flavors], salt, sodium caseinate, contains less than 2% of carrageenan, annatto extract [color], paprika extract [color], sunflower lecithin, maltodextrin, white distilled vinegar, dipotassium phosphate, mono- and diglycerides, lactic acid, turmeric extract [color]), Pepper Sauce (aged cayenne red peppers, distilled vinegar, water, salt, garlic powder), Sodium Phosphates, Salt, Dehydrated Garlic, Spices, Disodium Inosinate and Disodium Guanylate, Paprika Extract. SALT.

Allergens

Milk, Wheat

Preparation

Craft Beer Cheese 1. Thaw bag in bowl of water for 20-30 minutes 2. After thawed, remove bag from water and cut corner of the bag 3. Empty beer cheese into microwave safe container/bowl 4. Microwave on high for 60 seconds 5. Open microwave and carefully remove container and stir product 6. Put container back in microwave for additional 45-60 seconds or until product reaches 165 degrees 7. Take container out of microwave, stir and serve *CAUTION product will be hot Bavarian Pretzel Bites Bake in oven at 350 for 5-7 minutes. If desired, moisten pretzel with small amount of water and sprinkle with salt**, according to taste. When prepared with 1/2 tsp (2g) added salt, sodium content per serving is 1100 mg. **Our nutrition information is based on pretzels without added salt.

November 12, 2026