Izzio

27110 - Sourdough Bread Take & Bake

Our high country interpretation of the classic San Francisco Sourdough. The tangy moist crumb is a result of careful long fermentation and lots of love.Great bread starts with great ingredients, which is why at Izzio we collaborated with local farmers and millers to create a custom flour made from wheat that we can trace directly to the farm. 100% traceability ensures our flour...



MARKETING

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PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
2711	10657082027110	18/14 OZ

Brand	Brand Owner	GPC Description
Izzio	Izzio Artisan Bakery	Bread (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
19.8 LBR	15.8 LBR	No	United States	Yes	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
23.5 INH	16 INH	8 INH	1.74 FTQ	05x10	176 Days	-5 FAH / -2.5 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

7 Servings per container

Serving Size **56 grams**

Amount Per Serving

Calories **140**

	% Daily Value*
Total Fat 0 g	**0%**
Saturated Fat 0 g	**0%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 290 mg	**13%**
Total Carbohydrates 29 g	**11%**
Dietary Fiber 1 g	**4%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 34 mg	2%
Iron 0 mg	0%
Potassium 56 mg	2%

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

HANDLING SUGGESTIONS

Store on counter or bread box. If you are not able to bake and enjoy with in a short time, it is recommended to freeze the bread until ready to bake. it is not recommended to refrigerate at cool temperatures.---UNIT UPC: 657082027045---

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Wheat Flour (Wheat Flour, Malted Barley Flour), Sourdough Culture (Wheat Flour, Water), Water, Sea Salt, Enzymes.

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PREPARATION & COOKING SUGGESTIONS

Pre-heat oven to 400˚F; Remove thawed bread from bagand place on middle oven rack. Bake for 7-10 minutes oruntil crust is preferred golden brown color. For frozenbread, bake 10-13 minutes. Remove bread from oven and letcool for a few minutes, then enjoy! If not planning to bakebread day of purchase, then freeze and enjoy later

SERVING SUGGESTIONS

2oz serving is approximately 1/7 of the loaf

MORE INFORMATION