

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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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.

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	TlxHI	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			

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
- Eggs - N
- Soybean - N
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - 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 bag and place on middle oven rack. Bake for 7-10 minutes until crust is preferred golden brown color. For frozen bread, bake 10-13 minutes. Remove bread from oven and let cool for a few minutes, then enjoy! If not planning to bake bread day of purchase, then freeze and enjoy later

SERVING SUGGESTIONS

2oz serving is approximately 1/7 of the loaf

MORE INFORMATION