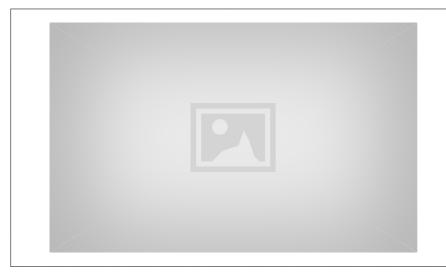


Izzio

112501 - San Francisco Style Sourdough

San Francisco Style Sourdough





* Benefits

Traditional San Francisco Style Sourdough flavored artisan loaf.
Our artisan breads start with great flour which is why at Izzios we collaborated with our local farmers and millers to create a custom flour that is traceable all the way back to the ground where Hard Red Winter Wheat seeds are planted. This is how we know that our wheat is NON-GMO and that our flour is pure with no added ingredients or enrichments. We stay true to ancient bread baking techniques by working only in small batches and giving each loaf the time and space to naturally ferment up to 72 hours. It is our authentic methods which ensure each loaf is flavorful, unique in its texture, easy to digest and always delicious.

Ingredients

Allergens

Wheat Flour, Water, Whole Grain Flours (Whole Wheat and Rye), Sourdough Culture (Whole Wheat and Spelt), Sea Salt, Malted Barley Flour.

Contains:



Free From:









Nutrition Facts

Servings per Container 2.00Z (2oz) Serving size

Amount per serving Calories

120

| Calones | 130 |
|--------------------------|------------|
| % Da | ily Value* |
| Total Fat 0 g | 0% |
| Saturated Fat 0 g | 0% |
| <i>Trans</i> Fat | |
| Cholesterol 0 mg | 0% |
| Sodium 260 mg | 11% |
| Total Carbohydrate 26 g | 9% |
| Dietary Fiber 2 g | 7% |
| Total Sugars 0 g | |
| Includes 0 g Added Sugar | 0% |
| Protein 4 g | _ |
| Vitamin D 0 mcg | 0% |
| Calcium 8 mg | 0% |
| Iron 1 mg | 6% |
| Potassium 57 mg | 2% |

^{*} The % Daily Value (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

Keep on counter or bread box. If you are not able to enjoy the entire loaf within 3 days it is suggested that you freezer portion of the bread for future enjoyment. If not planning to bake bread day of purchase, then freeze and enjoy later.

Serving Suggestions

Sandwiches deli trays dips

Prep & Cooking Suggestions

BAKING INSTRUCTIONS: Pre-heat oven to 400F; Remove thawed bread from bag and place

Product Specifications

| Brand | Manufacturer |
|-------|----------------------|
| Izzio | Izzio Artisan Bakery |
| | |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-----|-------|--------|----------------|------|------------|
| | 2501 | 112501 | 00657082002554 | | 12/14 OZ |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 11.5 lb | 10.5 lb | United States | No | |

| Shipping Information | | | | | | |
|----------------------|---------|--------|----------|-------|------------|----------------------|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 19.8 in | 15.8 in | 8.1 in | 1.47 ft3 | 6x8 | 202 days | -2 °F / -5 °F |





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Nutrition Analysis - By Measure

| Calories | 130 | Total Fat | 0 g | Sodium | 260 mg |
|------------------------|------|---------------------|-------|----------------|--------|
| Protein | 4 | Trans Fats | | Calcium | 8 mg |
| Total Carbohydrates··· | 26 g | Saturated Fat | 0 g | Iron | 1 mg |
| Sugars | 0 g | Added Sugars | 0 g | Potassium | 57 mg |
| Dietary Fiber | 2 g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 0 mg | | |
| Vitamin A(IU)• | | Vitamin D | 0 mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2• | |
| Monosodium | | Sulphites | | Nitrates | |

| 0 | Additional Images | | |
|---|-------------------|--|--|
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