

Izzio

27100 - Ciabatta Bread Take & Bake



ITALIAN TABLE BREAD With a light crisp crust and open airy interior; our fresh take on the classic Italian Ciabatta is full of flavor achieved through long and careful fermentation.



* Benefits

ITALIAN TABLE BREAD With a light crisp crust and open airy interior; our fresh take on the classic Italian Ciabatta is full of flavor achieved through long and careful fermentation. 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 is pure, without GMOs, enrichments or additives. We use only authentic small batch baking methods and extended natural fermentation, where some loaves rest up to 72 hours. The result is a loaf of bread that has a unique texture, deep flavor, is easy to digest and always delicious. Sliced for your convenience, easy to digest and always delicious.

Ingredients

Allergens

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

Contains:



Free From:









Nutrition Facts

Servings per Container 2.00Z (2oz) Serving size

Amount per serving **Calories**

120

% Da	ily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 240mg	10%
Total Carbohydrate 25g	9%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 4g	_
Vitamin D 0mcg	0%
Calcium 6mg	0%
Iron 0mg	0%
Potassium 39mg	0%

* 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

Store on counter or Bread box until ready to enjoy. If you are not able to bake it within a day or so, it is recommended to freeze until ready to use. it is not suggested to store in refrigerator at cool temperatures. UNIT UPC: 657082027021

Serving Suggestions

2oz serving is approximately 1/7th of the loaf.

Prep & Cooking Suggestions

Pre-heat oven to 400F; 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

cool for a few minutes, then enjoy! If not planning to bake

bread day of purchase, then freeze and enjoy later.

Product Specifications

Brand	Manufacturer
Izzio	Izzio Artisan Bakery

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
657082027021	2710	27100	10657082027103		16/14 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.5lb	14lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
24in	16in	8in	1.78ft3	5x10	202days	-5°F / -2°F





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Nutrition Analysis - By Measure

Calories	120	Total Fat	0g	Sodium	240mg
Protein	4	Trans Fats	0g	Calcium	6mg
Total Carbohydrates···	25g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	39mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	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							

