

NISI'S

CRAFT BAKERY

CRAFTED IN CALIFORNIA

SOURDOUGH BATON LARGE LOAF 24"



Born from our 100-plus-year-old sourdough starter, these artisan-quality Sourdough Large Loaves are fermented for 24 hours to yield a robust flavor and superior structure.

- 100-year-old, Gold Rush mother dough starter
- Classic sourdough hand-shaped baton loaf
- Ideal as as upscale, hand-cut table bread, avocado toast and French dip sandwiches
- Crispy, robust crust, delicate airy, light interior
- No preservatives - no conditioners - no additives
- Shipped frozen, unsliced
- Par baked in our Napa bakery

INGREDIENTS: Flour, starter, water, and salt.
CONTAINS: Wheat

STORAGE AND HANDLING: Keep in the freezer for 12 months in original packaging, or thaw and hold at room temperature for 3 days.

SKU: SOURBATON24

GTIN: 00850061543134

CASE WEIGHT:

CASE DIMENSIONS: 25" x 17" x 8"

PACK/SIZE: 16

PALLET/TiHi: 36 Cases, 6 per layer/6 layers

SALES@NISISCRAFTBAKERY.COM — [VISIT NISISCRAFTBAKERY.COM](http://VISIT.NISISCRAFTBAKERY.COM)

MANUFACTURED BY NISI'S CRAFT BAKERY - NAPA, CA

