

CRAFTED IN CALIFORNIA

GOLD RUSH™ SOURDOUGH DELI ROLL 6" - SCORED



Born from our 100-plus-year-old Gold Rush™ mother dough starter, these artisan-quality sourdough loaves are fermented for 24 hours to yield a robust flavor and superior structure.

- Made with Nisi's 100-year-old mother dough starter
- Conveniently pre-scored into four, 6" rolls
- Each case yields 64, 6" hand-shaped deli rolls
- Ideal for high volume deli sandwich production, robust crust, delicate airy, light interior
- No preservatives no conditioners no additives
- Shipped frozen, fully-baked, unsliced
- Thaw and serve
- Baked in our Napa bakery

INGREDIENTS: Flour, fermented 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: DELIROLLSOUR

GTIN: 00850061543097

CASE WEIGHT: 16 lbs

CASE DIMENSIONS: 24" x 16" x 8"

PACK/SIZE: 64/6 inch rolls

PALLET/TiHi: 40/pallet, 6 per layer/6 layers

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MANUFACTURED BY NISI'S CRAFT BAKERY - NAPA, CA