

CRAFTED IN CALIFORNIA

GOLD RUSH™ SOURDOUGH DELI ROLL 24" - UNSCORED



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

- 100-plus-year-old, Gold Rush™ mother dough starter
- Classic sourdough, hand-shaped loaf
- Ideal for deli sandwiches, premium steak sandwiches
- Naturally leavened
- Crispy, robust crust, delicate airy, light interior
- No preservatives no conditioners no additives
- Shipped frozen, fully-baked, unsliced
- 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: DELIROLLSOURUN

GTIN: 00860010242797

CASE WEIGHT: 16 lbs

CASE DIMENSIONS: 24" x 16" x 8"

PACK/SIZE: 16

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

SALES@NISISCRAFTBAKERY.COM - VISIT NISISCRAFTBAKERY.COM MANUFACTURED BY NISI'S CRAFT BAKERY - NAPA, CA