

NISI'S CRAFT BAKERY

CRAFTED IN CALIFORNIA

SOURDOUGH BREAD BOWL



Born from our 100-plus-year-old sourdough starter, these artisan-quality Sourdough Bread Bowls 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 bread bowl
- Crispy, robust crust
- No preservatives - no conditioners - no additives
- 24-hour, slow-fermentation
- 100% sourdough, naturally leavened, no yeast
- Central Milling flour from Petaluma, CA
- Shipped frozen, fully-baked, unsliced
- Baked in our Napa bakery

INGREDIENTS: Flour, salt, water, and sourdough starter.
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: SOURBOWL9

GTIN: 00860003462362

CASE WEIGHT: 8 lbs

CASE DIMENSIONS: 18.75" x 12.5" x 7"

PACK/SIZE: 12/9 oz bowl

PALLET/TiHi: 60 Cases, 6 per layer/10 layers

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MANUFACTURED BY NISI'S CRAFT BAKERY - NAPA, CA

