

NISI'S

CRAFT BAKERY

CRAFTED IN CALIFORNIA

FRENCH BATARD



The French Batard has a thin, golden crust encompassing a soft crumb, traditional to the breads of France. This French Batard is smooth and buttery with a subtle sweetness.

- 100-plus-year-old Gold Rush™ mother dough starter
- Classic French 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, fully-baked, unsliced
- Par baked
- 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: FRENCHBATARD

GTIN: 00850061543240

CASE WEIGHT: 13 lbs

CASE DIMENSIONS: 24" x 16" x 8"

PACK/SIZE: 12/16 oz

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

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

MANUFACTURED BY NISI'S CRAFT BAKERY - NAPA, CA

