

# NISI'S

CRAFT BAKERY

## CRAFTED IN CALIFORNIA

# SOURDOUGH BATARD



Born from our 100-plus-year-old sourdough starter, this artisan-quality Sourdough Batard is fermented for 24 hours to yield a robust flavor and superior structure.

- 100-year-old, Gold Rush™ mother dough starter
- Classic sourdough, hand-shaped batard loaf
- 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, yeast, sourdough starter, salt, olive oil.  
**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: SOURBATARD

GTIN: 00850061543257

CASE WEIGHT: 13 lbs

CASE DIMENSIONS: 24" x 16" x 8"

PACK/SIZE: 12/16 oz

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

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MANUFACTURED BY NISI'S CRAFT BAKERY - NAPA, CA

