

NISI'S

CRAFT BAKERY

CRAFTED IN CALIFORNIA

LEVAIN LOAF, 5/8" SLICED 18 SLICES PER LOAF



Our handmade Levain loaves are born from our 100-plus-year-old sourdough starter.

- 100-plus-year-old Gold Rush™ mother dough starter
- Classic French hand-shaped levain loaf
- 24-hour, slow fermentation
- Crispy, robust crust, delicate, airy, light interior
- No preservatives - no conditioners - no additives
- Shipped frozen, thaw and serve unsliced
- Baked in our Napa bakery
- Central Milling rye and wheat flours added for a rich bread experience

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: LEVAINLOAFSL

GTIN: 850061543301

CASE WEIGHT: 15 lb

CASE DIMENSIONS: 15" x 12" x 10"

PACK/SIZE: 6/37 oz loaves

PALLET/TiHi: 48 Cases, 8 per layer/6 layers

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

MANUFACTURED BY NISI'S CRAFT BAKERY - NAPA, CA

