

# NISI'S CRAFT BAKERY

CRAFTED IN CALIFORNIA

## WHOLE GRAIN SOURDOUGH BATARD



Born from our 100-plus-year-old sourdough starter and wheat flour, and 9 Grain Mix, this artisan-quality Whole Grain Batard is fermented for 24 hours to yield a robust flavor and superior structure.

Bullet points needed

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**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: WHOLEGRAINBATARD

GTIN: 00850061543172

CASE WEIGHT: 00 lbs

CASE DIMENSIONS: 24" x 16" x 8"

PACK/SIZE: 48/Each

PALLET/TiHi: 40/pallet, 5 per layer/8 layers

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

MANUFACTURED BY NISI'S CRAFT BAKERY - NAPA, CA

