

# izzio

## FOCACCIA

Great bread starts with great ingredients, which is why at izzio we collaborated with local farmers and millers to create a custom flour made from wheat that we can trace directly to the farm. 100% traceability ensures our flour is pure, without GMO's, enrichments or additives. We use only authentic small batch baking methods and extended natural fermentation, where some loaves can take up to 72 hours. We choose to ferment our doughs for a long time in order to make bread that is not only more delicious but also better for you. The long fermentation creates great flavor and texture and also helps break down the starches and gluten, making our breads easier to digest. We at izzio believe that what we do makes eating bread more enjoyable!



100% RECYCLABLE



Fresh Milled  
Flour



100%  
Traceable



Sourdough  
Fermentation



Ancient  
Techniques



Flour, Water  
& Salt



No Artificial  
Flavors



303.657.6111 // [www.izziobakery.com](http://www.izziobakery.com)

# FOCACCIA



100% RECYCLABLE

## FOCACCIA

**ROSEMARY GARLIC**  
with Olive Oil and Sea Salt

Our focaccia is baked in the traditional Italian style, indented with small pockets of olive oil goodness, and leavened with our natural sourdough starter. Roasted garlic, rosemary and sea salt make this savory flatbread great on its own or you can create a pizza with your favorite toppings. Please scan our QR code for delicious recipe ideas!

Item #: 30002930 // Case Pack: 16

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
	5.5 servings per container	<b>Total Fat</b> 4.5g	<b>6%</b>	<b>Total Carb.</b> 24g
<b>Serving size</b> 2 oz (56g)	Sat. Fat 0.5g	<b>3%</b>	Fiber 1g	<b>4%</b>
	Trans Fat 0g		Total Sugars 0g	
	<b>Cholesterol</b> 0mg	<b>0%</b>	Incl 0g Added Sugars	<b>0%</b>
	<b>Sodium</b> 330mg	<b>14%</b>	<b>Protein</b> 4g	
<b>Calories per serving</b> 150	Vitamin D 0% • Calcium 4% • Iron 0% • Potassium 2%			

**Ingredients:** Wheat Flour, Water, Sourdough Culture (Wheat Flour, Water), Garlic, Semolina Flour, Olive Oil, Sea Salt, Rosemary, Yeast, Malted Barley Flour, Enzymes.

**Contains: Wheat**



Unit Dimensions: 10 x 6 x 1.3



NET WT 11 oz (312g)



## FOCACCIA

**SPICY ROASTED ONION**  
with Chili Flakes and Black Pepper

Our focaccia is made with our naturally leavened sourdough starter and baked in the traditional Italian style, indented with small pockets of olive oil goodness. Flavored with roasted onions, black pepper and red chili flakes, this spicy flatbread is great on its' own or top it with your favorite cheese for delicious homemade pizza!

Item #: 30002931 // Case Pack: 16

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
	5.5 servings per container	<b>Total Fat</b> 1.5g	<b>2%</b>	<b>Total Carb.</b> 26g
<b>Serving size</b> 2 oz (56g)	Sat. Fat 0g	<b>0%</b>	Fiber 1g	<b>4%</b>
	Trans Fat 0g		Total Sugars 1g	
	<b>Cholesterol</b> 0mg	<b>0%</b>	Incl 0g Added Sugars	<b>0%</b>
	<b>Sodium</b> 270mg	<b>12%</b>	<b>Protein</b> 4g	
<b>Calories per serving</b> 130	Vitamin D 0% • Calcium 4% • Iron 6% • Potassium 2%			

**Ingredients:** Wheat Flour, Sourdough Culture (Wheat Flour, Water), Water, Semolina Flour, Onion, Olive Oil, Sea Salt, Red Chili Pepper Flakes, Black Pepper, Malted Barley Flour, Yeast, Oregano, Enzymes. **Contains: Wheat**



Unit Dimensions: 10 x 6 x 1.3



NET WT 11 oz (312g)



### HANDLING:

Please remove from freezer, Slack for 30 minutes prior to merchandising and place on shelf!

### SHELF LIFE:

7 Days



**MAKE YOUR HOME PIZZA**  
scan for recipe ideas

### HEAT & SERVE

FOR BEST EXPERIENCE

#### BAKING DIRECTIONS:

Place Focaccia inside pre-heated 375°F oven. Bake for 6-8 minutes or until crust is golden brown.

#### BAKE IN THE BAG DIRECTIONS:

Place Focaccia package inside pre-heated 375°F oven. Bake for 6-8 minutes or until crust is golden brown.



100% RECYCLABLE

