

izzio

HOLIDAYS

2022-2023

Limited Edition

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!



Fresh Milled
Flour



100%
Traceable



Sourdough
Fermentation



Ancient
Techniques



Flour, Water
& Salt



No Artificial
Flavors



303.657.6111 // www.izziobakery.com

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French Artisan Rolls *Limited Edition*

Izzio's French Artisan Rolls are made using traditional baking methods without shortcuts or any unnecessary ingredients. They are mild in flavor with a delicious golden crust that you can crisp up in the oven or toaster. These rolls will make the perfect sandwich or can complement any meal. Enjoy!

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
	Total Fat 0.5g	1%	Total Carb. 27g	10%
Sat. Fat 0g	0%	Fiber 1g	4%	
<i>Trans Fat</i> 0g		Total Sugars 0g		
Cholesterol 0mg	0%	Incl 0g Added Sugars	0%	
Sodium 280mg	12%	Protein 4g		
Calories per serving 130	Vitamin D 0% • Calcium 4% • Iron 0% • Potassium 2%			

Ingredients: Wheat Flour, Water, Sourdough Culture (Wheat Flour, Water), Semolina Flour, Potato Flour, Sea Salt, Malted Barley Flour, Yeast, Enzymes.
Contains: Wheat



French Baguette *Limited Edition*

The most classic of all breads instantly evoking Parisian streets and the sounds of crackling crusts; our version of the classic French Baguette is crusty and chewy on the outside with a soft, open and flavorful interior. The result of careful, extended fermentation and traditional small-batch methods. Enjoy fresh from the oven with your favorite butter or cheese!

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
	Total Fat 0g	0%	Total Carb. 26g	9%
Sat. Fat 0g	0%	Fiber 1g	4%	
<i>Trans Fat</i> 0g		Total Sugars 0g		
Cholesterol 0mg	0%	Incl 0g Added Sugars	0%	
Sodium 270mg	12%	Protein 4g		
Calories per serving 130	Vitamin D 0% • Calcium 4% • Iron 0% • Potassium 2%			

Ingredients: Wheat Flour, Water, Sourdough Culture (Wheat Flour, Water), Sea Salt, Yeast, Malted Barley Flour.
Contains: Wheat



HANDLING:

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

SHELF LIFE:

7 Days

