

TAKE & BAKE ORGANIC

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



Ancient Techniques





100% Traceable



Flour, Water & Salt





Sourdough Fermentation



No Artificial Flavors





303.657.6111 // www.izziobakery.com



TAKE & BAKE ORGANIC

SOURDOUGH

14oz (397g) // Item #: 6311 // Case Pack: 18

INGREDIENTS:

Water, Organic Wheat Flour, Sourdough Culture (Organic Wheat Flour, Water, Organic Whole Wheat Flour), Sea Salt, Organic Yeast.

CONTAINS: Wheat.

Our high country interpretation of the classic SF Style Sourdough. Three days of fermentation create the tangy unique flavors that make it everyone's favorite.

Calories 120

Nutrition

Facts

7 servings

per container

Serving size 2 oz (56g)

Amount/serving	% DV	Amount/serving	% D\ 9%	
Total Fat 0g	0%	Total Carb. 25g		
Sat. Fat 0g		Fiber 0g	0%	
Trans Fat 0g		Total Sugars 0g		
Cholesterol 0mg	0%	Incl 0g Added Sugars		
Sodium 270mg	12%	Protein 4g		
Vitamin D 0% • Calci	um 2% •	Iron 0% • Potassium 0%		







ORGANIC

14oz (397g) // Item #: 6310 // Case Pack: 16

INGREDIENTS:

Organic Wheat Flour, Water, Sourdough Culture (Organic Wheat Flour, Water) Organic Whole Wheat Flour, Sea Salt, Organic Yeast.

CONTAINS: Wheat,

Nutrition	Amount/serving	% DV	
Facts	Total Fat 0g	0%	
7 servings per container Serving size 2 oz (56g)	Sat. Fat 0g	0%	
	Trans Fat 0g		
	Cholesterol 0mg	0%	
	Sodium 290mg	13%	

120 Vitamin D 0% • Calcium 2% • Iron 0% • Potassium 0%

Incl 0a Added Sugars Protein 4g

Amount/serving

Fiber 0g

Total Carb. 25g

Total Sugars 0g

9%

0%

0%





Izzio's Organic Ciabatta has a light crisp crust and an open airy interior. Each loaf takes 3 days to make using the finest organic ingredients available. This everyday table bread is the perfect accompaniment to any meal.

URGANI

BAGUET

6oz (170g) // Item #: 6321 // Case Pack: 24

INGREDIENTS:

Organic Wheat Flour, Water, Sourdough Culture (Organic Wheat Flour, Water), Sea Salt, Organic Yeast.

CONTAINS: Wheat.

Nutrition **Facts**

Calories per serving

Nutrition	Amount/serving	% DV	Amount/serving	% DV
Facts	Total Fat 0g	0%	Total Carb. 25g	9%
3 servings	Sat. Fat 0g	0%	Fiber 0g	0%
per container	Trans Fat 0g		Total Sugars 0g	
Serving size 2 oz (56g)	Cholesterol 0mg	0%	Incl 0g Added Sugars	0%
	Sodium 290mg	13%	Protein 4g	
Calories 120	Vitamin D 0% • Calci	um 2% •	Iron 0% • Potassium 0%	

Our version of the classic French Demi 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.





K

FRENCH BAGUET

13oz (369g) // Item #: 6312 // Case Pack: 20

INGREDIENTS:

Organic Wheat Flour, Water, Sourdough Culture (Organic Wheat Flour, Water), Sea Salt, Organic Yeast.

CONTAINS: Wheat.

Nutrition Facts

6.5 servings per container Serving size

	Amount/serv
_	
	Total Fat
_	Sat Fat 0

0%)g Trans Fat 0c Cholesterol 0mg 0% Sodium 290mg 13%

0%

Vitamin D 0% • Calcium 2% • Iron 0% • Potassium 0%

Amount/serving % DV Total Carb. 25g 9% Fiber 0g 0% Total Sugars 0g Incl 0g Added Sugars 0% Protein 4q

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.







HANDLING:

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

SHELF LIFE:

7 Days

